

# THE NATIONAL PROVISIONER

NOVEMBER 13, 1944

Longest Publication in the Meat Packing and Allied Industries Since 1891

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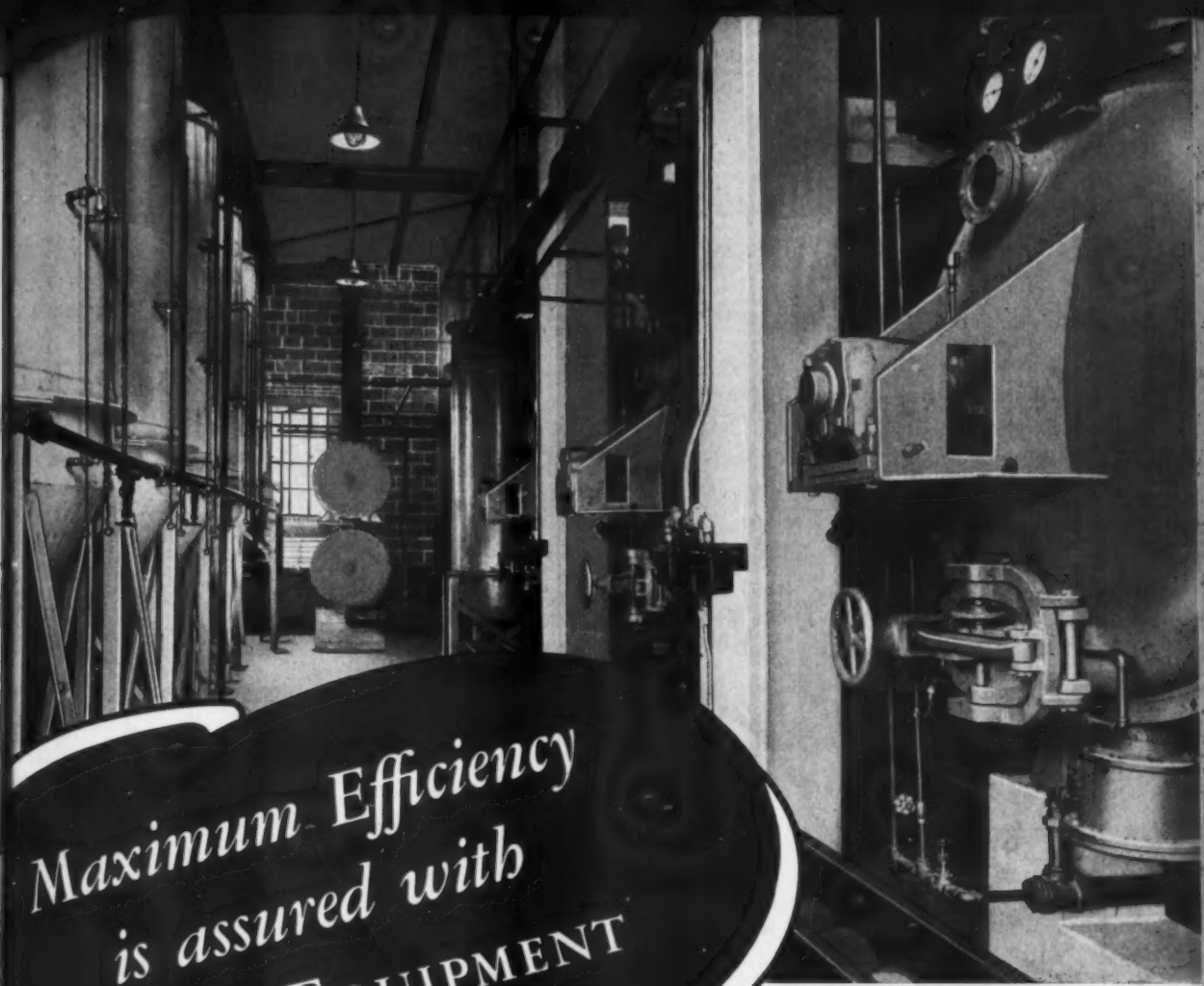
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# THE NATIONAL PROVISIONER

Volume 111

NOVEMBER 18, 1944

Number 21

## Table of Contents

Lincoln's New Rendering Plant.....	8
Hog Depilating Procedure: Part II.....	10
Extend Industry Manpower Priority....	7
Wilson Pays Tribute to War Dead.....	24
Meat Production Slumps.....	7
NIMPA Central Group Meets.....	7
Survey Shows Meat Supplies Low.....	7
War Agency Orders.....	16
Increase Wholesalers' Lamb Mark-Up..	17
New Equipment Section.....	19
Recent Patents .....	26
Meat and Gravy.....	46
Up and Down the Meat Trail.....	21
Classified Advertising .....	45

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Sausage on sticks and cages, just as it comes from the stuffing bench, is rolled right into the Cooker. After processing, the cage with its finished product is run out ready for the consumer. Not a stick is removed... no empty cages enter up the cooking room... no labor or time in handling is required. No waiting for temperature to build up to cooking level. No vats, no cages waiting on tracks.

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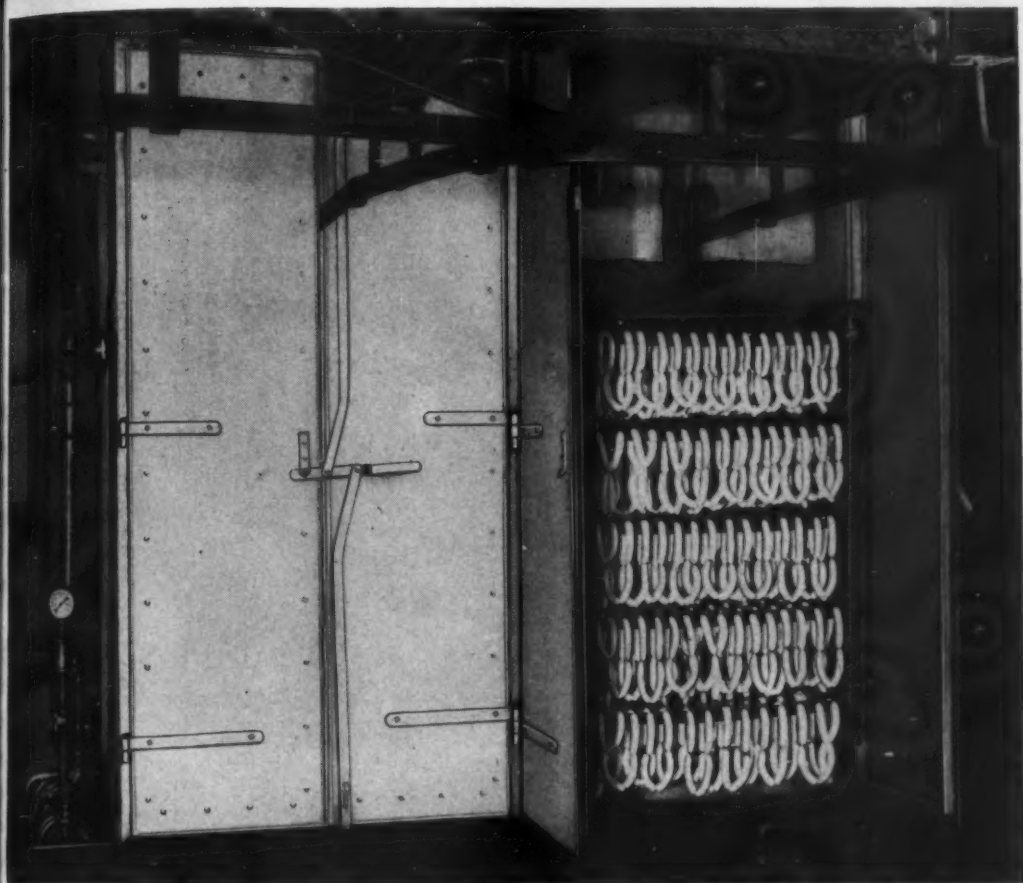
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## EXTEND "B" MANPOWER PRIORITY OF INDUSTRY UNTIL FEBRUARY 1, '45

The national "B" manpower rating of food processing industries, including meat packing, has been extended to February 1, 1945, by action of the National Manpower Priorities Committee, the War Food Administration announced this week. This rating, it is understood, applies to inter-regional transfers only and should not be confused with local manpower ratings, which are the controlling factor as far as local labor is concerned.

The "B" rating, according to the American Meat Institute, provides that if manpower is not available within a

*WFA officials indicated informally this week that every possible effort is being made to ease the present manpower shortage in meat packing plants. Off-season farm labor is regarded as the best possible source, but huge crop estimates indicate that there will be less free farm labor than in previous years. Where packers seek such farm labor, WFA suggests they follow up carefully to prevent released workers from going to higher paid but less essential work.*

specified region through the local rating, it can then be recruited from other regions through use of the "B" priority.

Meanwhile, meat industry members, confronted by a serious worker shortage, awaited word from Washington on possible governmental action designed to strengthen the industry's ability to hire sorely needed employees. Field offices of the labor branch, War Food Administration, are continuing to assemble reports on meat plant labor needs in their respective areas and forward them to Washington. This survey was directed by WFA following the presentation of detailed information by the Institute outlining the meat industry's current shortage of workers.

At Los Angeles, Calif., on November 9, H. R. Harnish, WMC official, emerged from a meeting with local packers to announce that the city's current meat shortage could be alleviated only if Los Angeles citizens would take jobs in packing plants. "If they fail to do so," he declared, "not only will meat disappear from retail markets but overseas shipments to our armed forces will be gravely impaired."

Harnish said that California could expect no meat from Chicago, Kansas City or Omaha, pointing out that "plants in those localities have their

hands full already." Packers informed him that there was plenty of beef "on the hoof," but insufficient manpower to convert it to meat for civilian use.

A well known meat packing company, sounding a plea for additional workers in newspaper advertisements, cited "overtime pay after 40 hours, vacations with pay, free life insurance and safety and health protection" as among the benefits enjoyed by employees. The company also offered to arrange "share the ride" transportation for workers living outside of town.

## MEAT SUPPLIES SCARCE, AMI CHECK-UP REVEALS

Most cuts and grades of beef, veal, lamb, pork and related products were in scarcer supply early this month in relation to the needs of the trade as compared with the first two weeks in October, the American Meat Institute announced late this week. The report, based on a nation-wide survey requested by OPA officials in Washington, summarizes data from 640 meat packing plant operators, sales managers and branch house managers.

The Institute survey of the meat supply-demand relationship revealed continued severe shortages of beef grading AA, A, and B, scarce supplies of utility and canner and cutter beef in relation to demand and distinct shortages of grades AA and A lamb, with relatively more abundant quantities of grades B and C lamb.

Pork items, such as loins, hams, shoulders, spareribs, and bacon, continue in very short supply. Supplies of sausage items and of some variety meats, while not abundant, are still more plentiful than other cuts or types of meat, the report stated.

## WHAT HAPPENS TO RILEY ON NOVEMBER 26 BROADCAST

An innocent family argument is misinterpreted by a snoop neighbor, who spreads the word on the November 26 broadcast of the American Meat Institute's radio show, "The Life of Riley," that Peg and Riley are going to get a divorce. William Bendix stars as Riley. It starts when Babs wants to go to San Francisco to attend a girl friend's wedding. Riley says she can't go without her mother, while Peg thinks Babs should go alone. Riley wins his point, but the neighbor hears the argument and when she sees Peg and Babs leave with a suitcase, she starts the rumor that the Rileys are going to be divorced. Riley hears the rumor and almost believes it, but it all ends with love and kisses. See your paper for local time and station.

## Meat Production Is Down Slightly from Week Ago

Total meat production in federally inspected plants for the week ended November 11 amounted to 343,000,000 lbs., a decline of 19,000,000 lbs. from the preceding week and 67,000,000 lbs. under the volume for the corresponding week of 1943, the War Meat Board reported.

Inspected cattle slaughter for the week totaled 306,000 head, compared with 326,000 the preceding week and 310,000 in the corresponding week last year. The total dressed weight of cattle slaughtered amounted to 134,000,000 lbs. This compared with 142,000,000 lbs. the preceding week and 145,000,000 lbs. for the corresponding week in 1943.

Calf slaughter was estimated at 206,000 head, down 12,000 head from the preceding week but 63,000 head more than a year ago. Veal production for the week was estimated at 28,000,000 lbs., which was 4,000,000 lbs. less than in the preceding week but 9,000,000 lbs. more than a year ago.

The 493,000 head of sheep and lambs slaughtered in inspected packing plants last week was only 5,000 less than in the preceding week, but 81,000 smaller than a year ago. The indicated production of lamb and mutton for the week was 20,000,000 lbs., about the same as a week earlier, but 2,000,000 lbs. less than a year earlier.

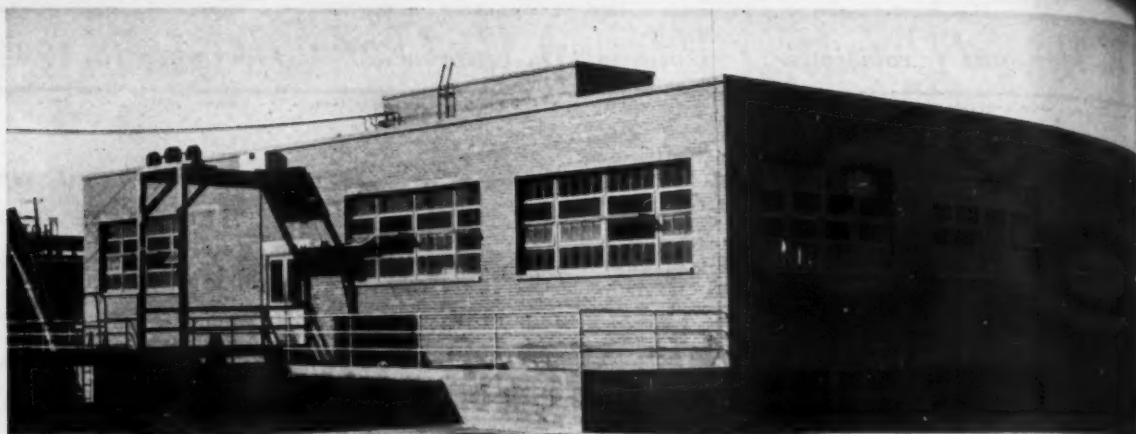
The seasonal upturn in hog slaughter was interrupted last week. The total inspected kill amounted to 1,156,000 head, or 62,000 head less than in the previous week. Inspected hog slaughter in the corresponding week last year was 1,638,000 head. Pork production for the week was estimated at 161,000,000 lbs., 7,000,000 lbs. less than a week earlier and 65,000,000 lbs. (29 per cent) less than a year earlier.

## NIMPA Central Division Holds Meet in Chicago

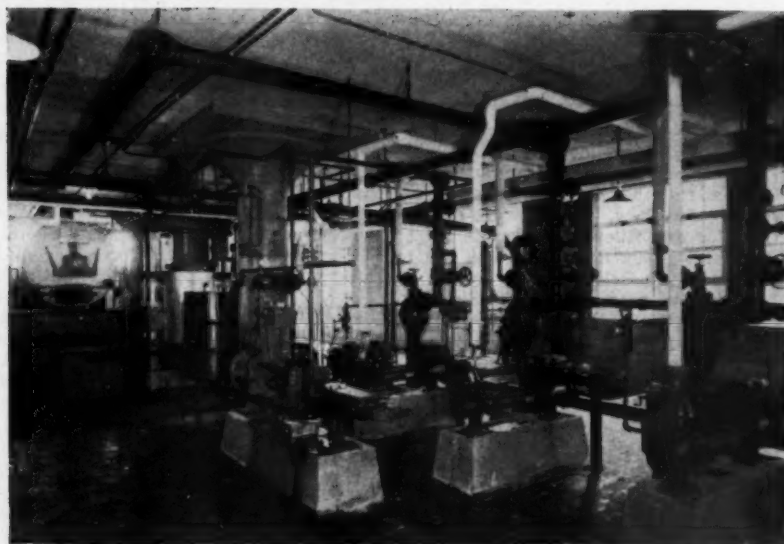
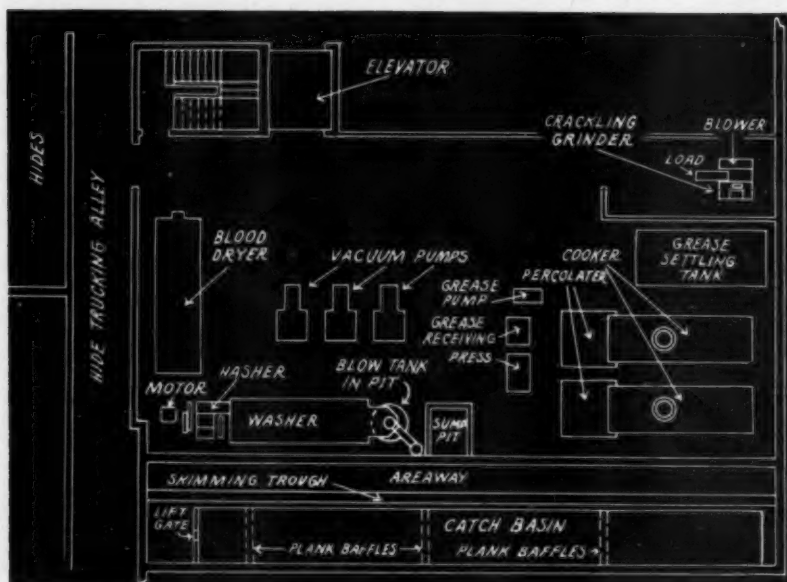
With about 75 members in attendance, the central division of the National Independent Meat Packers Association convened at the Morrison hotel, Chicago, November 15, for a regional meeting presided over by George W. Cook, district chairman. Several recommendations designed to improve the meat situation were agreed upon. These suggestions, which were not disclosed, are being forwarded to the national board of directors.

At a meeting of associate members, held simultaneously, H. T. Gleason of Griffith Laboratories was appointed chairman of a special committee to arrange booth assignments and exhibits for the 1945 national meeting in April.





## LINCOLN PACKING CO. RENDERING UNIT



**L**INCOLN PACKING CO. of Lincoln, Neb., has recently placed in full operation a new one-story unit which houses rendering, blood drying and feed making operations and provides facilities for curing hides.

The new brick and reinforced concrete building, which is shown above, is of extremely sturdy construction with heavy piers, floor and roof built for the possible addition of a second story at some later date.

There are several unusual features about the new structure, which is separated from the processing plant proper



### VIEWS AROUND NEW PLANT

Rendering building is shown at top of page. Catch basin runs along front and drawbridge provides access to main plant without blocking truck driveway. Note cat conveyor at far left used for handling paunch manure. **FLOOR PLAN:** Only part of cellar floor is shown, with major rendering units and hide storage section indicated. Raw material is hashed and washed in cellar but blown to first floor for churning into cookers in cellar. **ABOVE:** F. M. Adams, treasurer of the Lincoln Packing Co., is shown on drawbridge. **LEFT:** Pumps, press and one of two cookers can be seen here. Note that cellar is very light



by a motor truck driveway. In order to provide for the flow of inedible material across this driveway, and yet allow a passage for trucks going to and from the main plant loading dock, the two buildings are connected by a motor-operated drawbridge which can be raised or lowered as desired.

The Lincoln Packing Co.'s new rendering unit was designed by Henschien, Everds & Crombie, architects and engineers of Chicago.

Material for rendering is trucked across the drawbridge from the main plant to the first floor of the rendering building.

The material is hashed and washed on the cellar floor (see floor plan) and drops into a 4 x 5 ft. blow tank set below floor level. From this tank it is blown up about 25 ft. to a line running just below the ceiling of the first floor. This line drops down to a revolving screen (a 2½ x 8 ft. washer with one end closed with a plate) into which the material is blown. Excess moisture is eliminated here and drains into a pan below the screen and thence to the sewer. The material to be rendered drops through a 10-in. pivoted chute into the charging domes of either of two Laabs cookers located on the cellar floor immediately below.

As will be seen in the illustration at right on this page, the blow line leading down to the screen is equipped with two gate valves. With one of these, the pipe leading into the screen can be closed off and material which does not require draining (such as catch basin grease) can be fed through a swing spout directly into the melter charging domes.

Rendering is done at 25 to 30 lbs. steam pressure; when completed, the cracklings drop into the percolator and are shoveled by hand into the hydraulic press. The press cake is transported in carts to the first floor where it is dried and ground and the material is sacked. Dried blood is also stored here. Feed material is loaded into railroad cars from a covered platform running along one side of this building. Space for hide salt storage is provided in the cellar immediately below this platform. The loading platform is also pierced with a trap through which a conveyor can feed from the cellar directly into freight cars on the siding.

Grease is pumped to a holding tank equipped with steam coils so that the grease may be liquefied and pumped to outside storage tanks (65,000 lbs. capacity each) where it is retained until pumped into tank cars.

Blood is pumped from the main plant to the first floor of the rendering building. The blood is cooked in a 6 x 12 ft. rectangular tank, 4 ft. deep at the discharge end and 3½ ft. deep at the other. The coagulated blood is dumped out in a flat-floored concrete basin with 1-ft. curb all around. The blood dryer charging dome is located in one corner of the basin and the coagulated blood is shoveled into it.

As will be seen from the cellar floor



**ABOVE:** Portion of first floor. In left foreground is concrete basin into which coagulated blood is dumped before charging into dryer charging dome. In center background is room for slunks.

**RIGHT:** R. S. Karlinger, superintendent of Lincoln plant, shown by revolving screen into which hashed materials are blown to drain. Blow line ends in a swing spout (which Mr. Karlinger grasps) through which such material as catch basin grease can be fed directly into charging dome.

**BELOW:** Hide curing cellar in Lincoln rendering unit.



plan and photograph at the top of page 8, a catch basin has been installed across the entire front of the rendering building and is crossed by the drawbridge mentioned previously. This catch basin is used for reclaiming grease from all plant waste water.

The bottom of this catch basin is approximately 3 ft. below cellar floor level and its curb, on the building side, about 3 ft. above cellar floor level. A skimming trough runs along the top of this curb paralleling the basin, as does

(Continued on page 17.)

**DEPILATION** — the removal of hair, stubble and roots from a hog carcass through application and removal of an adhesive—has been used in the meat packing industry for many years. As originally practised, and as it is still done in some plants, the adhesive is applied with a brush to a limited area on the carcass, namely the head, flanks, hams and sometimes other portions. When this adhesive is removed some of the hair left on the carcass through the earlier dehairing operation comes away with it.

Not many years ago Fred Tobin, president of the Tobin Packing Co., started work at his firm's Fort Dodge, Ia., plant on an immersion process by which the adhesive could be applied to the whole carcass and then removed, taking with it almost all the hair, roots and scurf. After considerable experimentation this method was worked out satisfactorily and the necessary equipment developed for it by the Allbright-Nell Co. Depilating units have now been installed in at least 100 plants and the process will probably become even more popular after the war.

Advantages of this process claimed by the developers include: (1) Increased production in the hog killing department as a result of reduction in the number of chain stops by government inspectors; (2) Elimination of shavers and increased yield of No. 1 cuts; (3) Increased lard yield due to reduction in head trimming; (4) Cuts have more saleable appearance; (5) Reduction in maintenance expense on dehairing machine.

### What Happens in Depilation

The theory behind the depilation process is briefly as follows: The carcasses are immersed in the hot adhesive compound which forms a complete seal-like coating around them. The heat turns the moisture which is in the skin and on its surface into steam. This steam penetrates to the hair roots and loosens them. When the adhesive cools to a plastic state it is peeled from the carcass. It removes the sebaceous material loosed from the skin by the steam



# Depilating Process Now Employed in Many Plants



### STEPS IN DEPILATION

**LEFT:** Placing rubber bands around hog's snout to close mouth and nostrils. **ABOVE:** Hogs go onto dipping conveyor for immersion in adhesive. **RIGHT:** Adhesive must be cooled on hog to become plastic for stripping. Sometimes this is done during period of travel from dip tank to stripper. In other cases the hogs are showered. Some packers use fans to cool the adhesive with air, while others blow outside air against the carcasses through baffles.

and also the remaining hair, stubble and roots left on the carcass after dehairing.

The depilation process, as well as the equipment and materials required for it, will now be described together with observations on practices in various plants. Some of these were made by members of THE NATIONAL PROVISIONERS staff and some by G. J. Underwood of the Hercules Powder Co.

Equipment required for depilation includes: a dipping conveyor or hoist; a dipping tank; an adhesive remelting tank with agitator; a reclaiming tank with strainer and storage tanks, etc. The size of the various units depends on the volume of kill. Auxiliary equipment includes sprays, fans, pumps and a polisher for carcass cleaning. It is emphasized that each installation must be engineered to meet conditions in the individual plant.

A hoist or rail dropper dipping unit is employed in smaller plants; it consists of a mechanism which automatically lowers a section of rail with the trolley and carcass on it into the hot adhesive and then returns the dipped carcass to the overhead rail. Conveyor type dipping units, which are used in medium-sized and larger plants, are illustrated on this page. The carcasses are conveyed from the rail by the dipping conveyor and transferred to the dressing rail automatically. Conveyor and dressing chain may be synchronized.

### Reclaiming the Adhesive

The remelt tank is a steam-coil heated tank with an opening through which the used adhesive is dropped after it is stripped from the hog carcass. It is equipped with an agitator and the remelted adhesive from the remelt tank drops into a basket type strainer in the reclaim tank. The basket strains out the hair. The reclaiming tank is also heated with steam coils.

Steam-jacketed pumps are used for moving the liquid adhesive. In some plants, after stripping, the carcasses are conveyed through a polisher—a chamber in which they are sprayed with cold water and massaged with rubber



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belt beaters ending in short sections of link chain.

The adhesive used for depilation has been the subject of much experimentation by the firm supplying it to the industry as well as by meat packers. Basically, the commercial compound now in use consists of rosin plus a plasticizing substance. This latter ingredient is important since the plasticity it imparts to the rosin gives the adhesive the ability to grip and hold the hair and scurf. The plasticizing agent is somewhat volatile and dissipates in use; as a result the adhesive must be reformed with a plasticizer from time to time.

While experience is the only true guide in determining when the plasticizer should be added, it can be described generally as the time at which the adhesive on the hogs appears to become brittle rather than plastic. The plasticizer is not added in any specific proportion, but in an amount necessary to bring the adhesive to the proper plasticity.

### Replacement Plasticizers

The best replacement plasticizers appear to be: (1) refined and unrefined cottonseed oil; (2) lard, rendered pork fat and soybean oil. Although some packers have used mineral oils as plasticizers, their experience has been rather unsatisfactory since these oils tend to separate from the rosin, floating on the surface of the adhesive in the dipping tank, and stain the hog carcass as the animals are dipped.

The economy with which packers use the adhesive appears to vary widely. For example, one of two installations requiring a primary charge of 40,000 lbs. of adhesive was able to use the charge for depilating only 400,000 hogs; another was able to put 1,250,000 hogs through a like amount. Not only were the first packer's operations expensive so far as material was concerned, but he also had to clean and recharge his depilating system three times to one recharging by the second packer. Clean-

### STRIPPING THE CARCASS

**RIGHT:** First stripper on an elevated bench starts the operation at the hindquarters and brings the adhesive down to the flanks. The adhesive must not be pulled away from the hair or toward the operator. The motion resembles that used in rolling a glove from the hand.

**BELOW:** Hogs shown here are being stripped down to the head. If removed properly, the adhesive on the head should bring away with it all the hair and roots in the forehead, around the ears, snouts and lips.



ing the equipment for recharging is a laborious process.

Abuse of the adhesive, proper operating temperature and adhesive reclamation will be discussed in the third article of this series on hog hair removal, but first let us get a clear idea of the basic depilation process.

As the hogs come from the dehairer they are gambrelled and prepared for depilation. The mouth is closed to entry of the depilating compound with a rubber band. The hog's nostrils are plugged with cotton or closed off by placing a doubled rubber band around the snout. The bung may be stopped with a dampened wooden peg about 6 in. long or by plugging with cotton.

Hogs are still damp when they come from the dehairer and some operators feel that enough moisture is present for good depilating results; others shower their hogs at this point. Heavy hogs usually require wetting before they are dipped, but the lighter weights, if moist to the touch when a finger is pressed against the flesh, need not be sprayed.

In the long run water does not improve the adhesive and steam produced from excess moisture on the carcasses may prove troublesome.

When the hogs are on the dipping conveyor or hoist, the entire carcass, with the exception of a small portion of the

hind legs, is immersed in the adhesive. As the carcass goes down into the adhesive, the head and forelegs rise; the whole carcass would float (having a lower specific gravity than the adhesive) if it were not held down by a worker equipped with a long pole.

After dipping, the hog lands on the stripping and dressing rail. Before the adhesive can be stripped off it must cool to the point where it is sufficiently plastic to grip and hold the hair. The time required for such cooling varies according to weather conditions—for example, more time is needed on a hot, humid day than on a cool dry one.

### Rail Space for Flexibility

For this reason, ample rail space should be provided leading from the dipping tank so that the point where stripping is to begin can be varied according to weather conditions. If the adhesive becomes plastic quickly the cooling period can be telescoped; if conditions are adverse the carcass should travel longer on the rail before stripping starts.

Adhesive plasticity can also be induced by showering the dipped carcass with water. However, this may introduce water into the melting and reclaim tanks where it may cause foaming. Some packers use fans for cooling the adhesive; two or three of these are set up so that air currents strike all portions of the carcass as it moves along the rail. Still another plan is to bring in outside air and blow it against the carcasses through baffles.

Stripping is an important operation and is often done incorrectly. The first operator stands on an elevated bench, so that his hands can reach the hindquarters of the hog, and strips the plastic adhesive down to the flank of the hog with two motions. Best results are





# Dripping wet, Patapar keeps its strength and beauty



This sheet of Patapar\* Vegetable Parchment was soaked in water for hours. Then out it came, intact—displaying all its original lustre and distinctive texture. Even when *boiled* Patapar keeps its strength and beauty.

## Patapar resists grease, too

Grease or oil can be left on Patapar without penetrating.

Wrapped in Patapar, products with high grease content are kept fresh and appetizing.

## 179 types

Patapar is produced in many types or variations to fill a wide range of needs. For example, some types of Patapar are airtight. Other types are made for products which must have wrappers that allow them to "breathe". There are types to meet varying requirements of wet-strength, grease-proofness, opaqueness. All in all, 179 different types of Patapar have been perfected.

## A few of Patapar's many uses

As a packaging material Patapar protects butter, meats, fish, cheese, ice cream, shortening. It is used for milk can gaskets, bottle hoods, box and can liners, bulk packaging units and for literally thousands of other purposes.

## Complete printing service

Patapar's rich distinctive texture lends added beauty to the colorful effects of printing. Our plants are equipped with complete facilities for printing Patapar in one or more colors by letterpress or offset lithography.

## Patapar Keymark



This little keymark is the nationally advertised symbol of wrapper protection. It can be included on printed Patapar at no extra cost. On your wrappers, it tells

customers that you are giving your product the best possible wrapper protection.

\* Reg. U. S. Pat. Off.

**Paterson Parchment Paper Company, Bristol, Pennsylvania**

West Coast Plant: 340 Bryant Street, San Francisco 7, California

Branch Offices: 120 Broadway, New York 5, N. Y.

111 West Washington Street, Chicago 2, Ill.

Headquarters for Vegetable Parchment since 1885



obtained in stripping when the adhesive is pull-rolled down the carcass, exerting a lateral thrust and roll with the heel of the hands combined with downward motion.

The next operator strips the adhesive down to the head and the third sweeps it down around the head and off under the jaw. The adhesive, when removed from the head, should take with it all the hair and roots in the forehead, around the ears, snout and lips.

It is easiest to strip light hogs; heavy butchers and sows may be difficult inasmuch as scalding and dehairing are seldom performed perfectly. It is sometimes necessary to remove the adhesive from heavy hogs by chipping and hacking it down the sides. One packer estimates that removal of adhesive from heavy hogs requires about twice the labor needed in handling the lighter weights.

Best results are obtained in dehairing and depilating when the carcasses have been bled properly. The adhesive will not catch on the neck if much blood is still oozing from the stick wound and for this reason stubble is sometimes found on this portion of the carcass.

**EDITOR'S NOTE:** This is the second article of three on the subject of hog hair removal. The third and final installment will appear in an early issue of the PROVISIONER.

## New Officers of Meat Industry Safety Group

E. Mahan, purchasing agent of the Hunter Packing Co., East St. Louis, Ill., has been named executive committee general chairman of the meat packing, tanning and leather industries section, National Safety Council, it is announced. The office of vice chairman is now held by F. L. Lumpp, insurance manager, Armour Leather Co., Chicago.

Other members of the executive committee include: Secretary, H. C. Seipp, industrial relations, Oscar Mayer & Co., Chicago; engineering committee chairman, J. P. Chilson, safety engineer, Wilson & Co., Inc., Chicago; poster committee chairman, F. P. Otting, superintendent, Western Leather Co., Milwaukee; news letter editor and publicity committee chairman, Martin Cernetisch, safety director, John Morrell & Co., Ottumwa, Ia.; statistics committee chairman, L. D. Matthews, safety engineer, Employers Mutual Insurance Co., Eau Claire, Wis.

Members-at-large include H. L. Clover, safety engineer, International Shoe Co., St. Louis, Mo.; I. W. Klinefelter, superintendent, Keystone Tanning & Glue Co., Williamsport, Pa.; C. M. Mense, president, Lehigh Safety Shoe Co., Allentown, Pa.; George E. Moore, safety director, Keystone Tanning & Glue Co., Ridgway, Pa.; Clyde R. Powell, safety director, Endicott Johnson Corp., Endicott, N. Y., and H. G. Schaffner, treasurer, Schaffner Bros. Co., Erie, Pa.

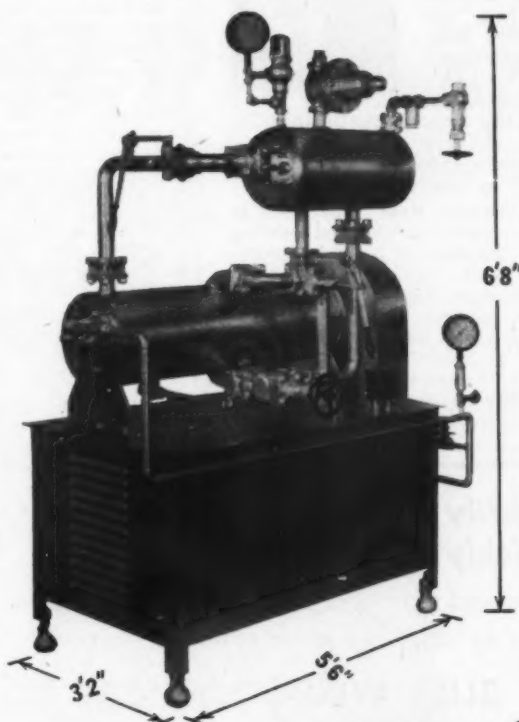
## Import Control Eased on Several Food Items

Transfer from the WPB to the WFA of administrative functions and regulations in connection with the importation of certain foods has been announced jointly by the two agencies. In line with the policy of easing controls as supply, shipping and strategic considerations permit, it was announced that 38 food items and 15 WPB items are released from import control, effective November 13.

Using the pattern of WPB order M-63, WFA has issued WFO 63 covering the importation of food into the

continental United States, Puerto Rico and Virgin Islands. Under this order an authorization from WFA is required to import foods subject to the order. Anyone desiring such authorization should apply to the Office of Distribution, War Food Administration, Washington 25, D.C., on form WPB-1041.

In the transfer WFA has removed from import control, among other items, the following: Dog food; hydrogenated or hardened oils and fats (animal or vegetable); lard oil; sheep, lamb and goat sausage casings and other sausage casings. WFA is placing one additional commodity under import control—pepper, black or white, unground.



## For SMALL LARD PLANTS *Votator* INSTALL THE JUNIOR

The Junior Votator requires but 16 square feet of floor space. For a machine that processes 3,000 to 4,000 lbs. of lard per hour, it's exceedingly compact. Even plants that operate their Junior Votators but a few hours each day find these machines an excellent investment because they process *absolutely uniform, definitely superior lard*. All Votators give lard smoother texture and better appearance, and improved creaming, water absorption and keeping qualities. Let us show you how quickly a Votator unit can pay for itself in your plant. The Girdler Corporation, Votator Division, Louisville 1, Ky.

\* Trade Mark Reg. U. S. Pat. Off.

A CONTINUOUS, FULLY ENCLOSED LARD PROCESSING UNIT—A GIRDLER PRODUCT

## Hardenbergh Head of A.T.A.E.; Institute Cited for Meritorious Service

Wesley Hardenbergh, president, American Meat Institute, was elected president of the American Trade Association Executives at its annual meeting in New York last week.

The ATAE is the organization of the country's leading national, regional, and state associations, and local trade associations which are composed of members of the trade or industry doing business within a retail trading area. Approximately 1,500 trade associations make up the ATAE, which was founded in 1920.

The American Meat Institute was honored at the group's annual meeting by the presentation of a special honorary award for outstanding leadership and meritorious services rendered to American industry under war conditions. The award was made by a jury composed of Jesse Jones, Secretary of Commerce; Robert Gaylord, president, National Association of Manufacturers; Linwood I. Noyes, president, American



**HARDENBERGH**

Newspaper Publishers Association; Eric A. Johnston, president, Chamber of Commerce of the United States, and Franklyn Bliss Snyder, president, Northwestern University.

In connection with the award made to the Institute and the selection of Hardenbergh as president of ATAE, reference was made at the meeting to awards which the Institute has received in recent years, including the following:

In 1939, the ATAE certificate of award for special services rendered to the industry; in 1940, a similar award for "achievement in carrying on one of the oldest and most successful educational programs in the trade-association field"; in 1941, for "achievement in encouraging cooperation between livestock producers, meat packers, and the distributors of meat products, and for its successful work in technical research, marketing research and trade promotion"; in 1942, for "achievement in conducting an extensive research and educational program on the nutritive value of meat, its economy and methods of preparation." No awards were made in 1943.

Reference also was made to the fact that the Institute won the John N. Van Der Vries award in August of this year for furthering the war effort through use of the meat educational program, to aid both the government and the public in their meat procurement problems.

Other awards made recently to the Institute include the annual advertising

award won by the Institute in 1940; the Socrates annual award for excellence of newspaper advertising, won in 1941; the medal award for trade association advertising, won likewise in 1941; the first prize awarded by the Chicago Federated Advertising club for the best magazine campaign in 1942, and the Certificate of Merit granted to the Institute in the wartime advertising awards made in 1943.

## POSTWAR CANNING PLANS

Increased emphasis on canning activities in the postwar period by at least two major meat packing companies was indicated by company officials who played host to 33 food editors visiting ten leading Chicago food producing concerns recently.

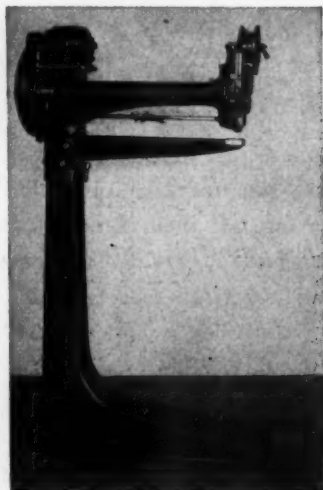
F. W. Specht, Armour and Company vice president in charge of sales, told the press representatives that the company planned to promote its line of canned meat products aggressively after the war. The trend toward prepared meats, Specht said, will lower the cost of fresh meat items.

Executives of Wilson & Co. stated that the organization intends to place on the civilian market a number of items now turned out exclusively on government orders, including ground beef and spaghetti, dehydrated meat and rice, English style stew, meat and noodles, hamburger patties and other items.

## Readily Opened for Inspection Quickly Re-Sealed

*More and more Packers are recognizing the advantages of shipping their products in the*

## BLISS WIRE-LOCK SEAL BOX



*Bliss Heavy Duty Box Stitcher*

They find it easy to seal after filling. It is readily opened for inspection and re-sealed without damage to the box or contents.

Leading Container Companies furnish this box to Packers in three pieces, with the Wire-Lock Arched Stitches attached to top panel and body of the box. The box is speedily assembled on the



*Bliss Wire-Lock Seal Box*

## BLISS BOX STITCHER

Its Inspection Feature provides a convenient, practical container for shipping poultry and meat products—pilfer-proof before and after inspection. Its three-piece construction, with reinforced corners, makes the strongest, safest fibre container available.

Ask for further details regarding this Bliss Box and the BLISS HEAVY DUTY BOX STITCHER for assembling it.

## DEXTER FOLDER COMPANY

330 West 42nd St., New York 18, N. Y.

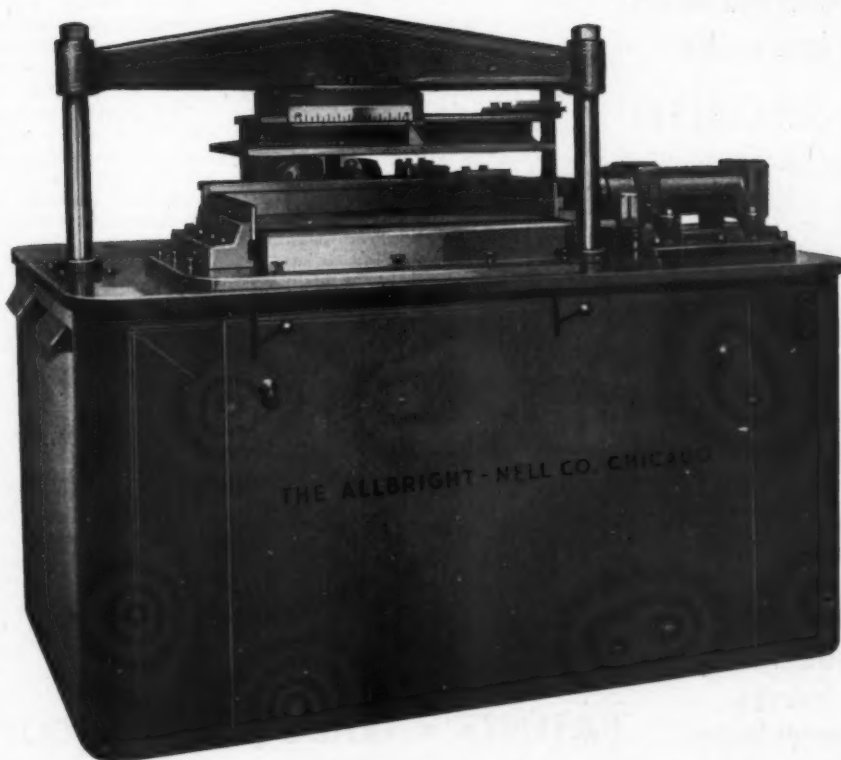
Chicago, 117 W. Harrison St. • Cincinnati, 1335 Paxton St. • Philadelphia, 387 Bourne Bldg.

**SOLD**

**169**



# BACON PRESSES



SPEED, SIMPLICITY and MECHANICAL PERFECTION are proven qualities of the ANCO BACON PRESS. The ability to perfectly and uniformly size slabs of bacon, at a high rate of speed, has brought complete satisfaction to users in plants throughout the United States.

ANCO sales engineers are ready to point out to you, the many features of operation, safety and design in the ANCO Bacon Press, which insure increased profits for bacon departments. 42 years of ANCO experience and skill back the Dependability of this Equipment.

## THE ALLBRIGHT-NELL CO.

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For Grinder Plates and Knives  
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COME TO SPECIALTY!

#### C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

#### C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

#### C-D CUTMORE KNIVES

#### C-D SUPERIOR KNIVES

#### B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY  
MFRS. SALES CO.

Chas. W. Dieckmann

2021 Grace St., CHICAGO 18, ILL.

#### 1945 RATIONING PERIODS

For the benefit of wholesalers desiring to list food rationing periods on stock sheets used in recording inventories, the OPA has announced the 12 periods of approximately one month each which will be used during 1945. The announcement, OPA stated, involves no decision as to what foods will be rationed in 1945. The dates and periods of time covered will be:

- 1.—Dec. 31, 1944—Jan. 27, 1945, 4 weeks;
- 2.—Jan. 28—March 3, 5 weeks;
- 3.—March 4—March 31, 4 weeks;
- 4.—April 1—April 28, 4 weeks;
- 5.—April 29—June 2, 5 weeks;
- 6.—June 3—June 30, 4 weeks;
- 7.—July 1—July 28, 4 weeks;
- 8.—July 28—Sept. 1, 5 weeks;
- 9.—Sept. 2—Sept. 29, 4 weeks;
- 10.—Sept. 30—Oct. 27, 4 weeks;
- 11.—Oct. 28—Dec. 1, 5 weeks;
- 12.—Dec. 2—Dec. 29, 4 weeks.

#### ADS FIGHT INFLATION

As part of a determined campaign to hold retail food prices down, a series of newspaper advertisements has been prepared by "a voluntary task force" under the direction of the War Advertising Council in cooperation with the OWI and the OPA, all stressing the importance of buying and selling at ceiling prices. Retail grocers and butchers have been urged to "sponsor" these advertisements in their local papers in conjunction with the Grocer-Consumer Anti-Inflation campaign which is backed by various grocery trade associations and government agencies.

#### SUPPORT WEIGHT OF HOGS PUT AT 270 LBS.

The War Food Administration late this week announced that good and choice butcher hogs weighing from 200 to 270 lbs., instead of from 200 to 240 lbs., will be supported at \$12.50 per cwt., Chicago basis, until June 30, 1945. Since October 1, the price support has applied only to 200- to 240-lb. hogs. Prior to October 1, hogs weighing from 200 to 270 lbs. were supported.

#### Recent Orders by War Agencies

**LARD AND RENDERED PORK FAT.**—Use of lard and rendered pork fat in the manufacture of soap has been restricted by WFA to supplies of these fats which were purchased by soapers prior to November 13, 1944. The WFA action was taken November 13 through the issuance of Amendment 1 to War Food Order No. 42b, covering fats and oils in soap. The amendment became effective at 12:01 EWT, November 13, 1944.

**CONTAINERS.**—Manufacturers of machinery for making containers will be permitted to accept unrated orders and make delivery on such orders, so long as they do not interfere with delivery of rated orders on hand, through revocation of L-332 by the War Production Board. Prior to revocation of the limitation order, a rating of AA-5 was necessary for delivery of container machinery and a monthly operations report was required from manufacturers.

**SET-ASIDE FOODS.**—Provisions of WFO No. 73 relating to purchases of set-aside foods by contract schools, marine hospitals and maritime academies have been amended to require delivery by intermediate distributors of the original purchase certificates to establishments directly responsible under the applicable set-aside order, effective December 1, 1944. Previously, wholesalers and jobbers selling set-aside foods to specified schools, hospitals or academies have retained the original delivery certificate in their own files and have delivered copies to their suppliers. Such intermediate distributors, however, now will be required to make certified copies of the certificate of delivery for their own records and deliver the original certificate, suitably endorsed, to the establishment directly responsible under the applicable set-aside order.

The final test is on! Let nothing stop the flow of meat to our armed forces and allies!

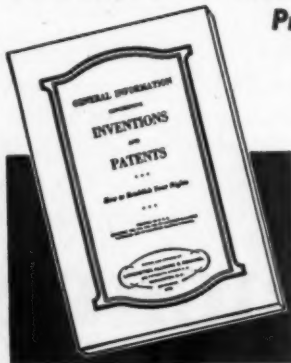
#### PATENTS • TRADE-MARKS • COPYRIGHTS

Protect YOUR EQUIPMENT, PRODUCTS  
and PROCESSES by patenting:

1. Inventions relating to equipment and combinations thereof.
2. Inventions relating to new products.
3. Inventions relating to new processes and compositions of matter.
4. Protect your trade-marks by registration in the United States Patent Office.
5. Copyright your new labels, display prints and advertising matter.

We shall be pleased to advise you concerning the manner in which you can successfully secure any of this industrial protection mentioned above. We will send free, upon request, a copy of our booklet concerning patents, trade-marks and copyrights.

**LANCASTER, ALLWINE & ROMMEL**  
468 BOWEN BUILDING ESTABLISHED 1915 WASHINGTON 5, D. C.





## Wholesaler's Mark-Up on Lamb Cuts Raised by OPA

The wholesaler's mark-up on lamb and mutton cuts and carcasses has been increased from 75c per cwt. to \$1, the OPA announced this week. This action is effective November 21, 1944.

Other changes made in the lamb and mutton regulation and in the variety meats regulation, which are comparable to changes already made in the beef and veal regulation, are as follows:

1) Increased quotas to sellers of fabricated lamb and mutton cuts where there has been an increase in population due to war work. A seller can obtain this quota increase by applying to the Washington office of OPA.

2) Sellers of lamb and mutton cuts and carcasses and of variety meats and edible meat by-products are permitted to make local deliveries by railroad and add the local delivery allowances specified by the regulation.

3) Peddler truck sellers are permitted to take orders in advance.

4) Persons taking the wholesaler's mark-up must prove to the satisfaction of a district OPA office that they are qualified to take this mark-up. They must maintain an adequate selling establishment and must have no financial tie-in with any slaughtering plant.

5) Permits sellers who had accumulated before September 12, 1944, an inventory of frozen blemished calf livers consisting of livers weighing under and over 5½ lbs. to apply to the OPA regional office for authorization to sell such livers at the former prices in effect before September that date.

## Lincoln Rendering Plant

(Continued from page 9.)

an areaway, and the workmen walking along this areaway skim the grease into the trough. The basin, which is about 64 ft. long, is broken at 19 ft. intervals by plank baffles.

Paunch manure is handled by a rather interesting method. It is brought up from the basement of the rendering unit by means of a regular corn conveyor which has been adapted for the purpose. Officials of the firm say that this conveyor does the job very efficiently.

Considerable cellar space is allotted to hide curing and storage and this area is reached from the main plant building by a hide trucking tunnel and a hide trucking alley in the rendering building.

Equipment made by the Allbright-Nell Co., Chicago, has been used throughout the unit with the exception of the steam pumps, furnished by the Union Steam Pump Co. of Battle Creek, Mich., and the drawbridge, furnished by the Lincoln Steel Co. of Lincoln, Neb. The corn conveyor employed for elevating paunch manure from the basement is a product of the Kewanee Conveyor Co., Kewanee, Ill.



These porkers  
arrived  
in style...



packaged in  
**ZIPP**  
CASINGS  
(VEGETABLE PARCHMENT)

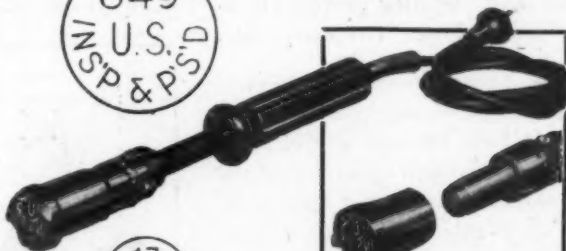
Attractive, multi-color printing provides trademark identification for your pork sausage meat... and appeal that commands "front and center" in the retailer's meat case. In this handy package your product is ready-packaged for easy use. Zipp Casings "breathe"... allow gas to escape and thereby keep the meat fresh longer. Your cost is only about 1½c per pound of meat. Write today for complete information.



**IDENTIFICATION, INC.**

4474 N. Broadway • Chicago (40) Ill.

## Required by FDA; furnished by GREAT LAKES



Great Lakes Ingredient Brander are exceptionally easy to use, effective and economical in operation... they answer all ingredient labelling problems and meet all FDA and OPA requirements.

Above: Electric Burning Legend Brand with quickly interchangeable dies.

Quickly interchangeable ingredient lists set up in few minutes to comply with any changes in formula and product.

**INGREDIENTS: BEEF CHEEKS,  
BEEF, BEEF TRIPE, WATER,  
CORN FLOUR, BEEF WEASAND  
MEAT, PORK, PORK FAT, BEEF  
HEARTS, SALT, REFINED CORN  
SUGAR, FLAVORINGS, ONIONS,  
SODIUM NITRATE, AND SODIUM  
NITRITE**

**GREAT LAKES**

**STAMP & MFG. CO., INC.**

2500 IRVING PARK ROAD, CHICAGO 18, ILL.



One brander is all you need to meet all FDA and OPA ingredient labelling problems.



# MEET YOUR *hidden losses* FACE TO FACE

IN

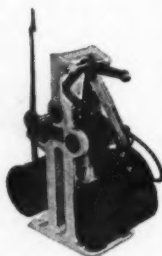
WEIGHING...COUNTING  
BATCHING...MEASURING  
TESTING...INSPECTING

"Hidden losses" creep into your production costs every time a scale operator is forced to "guesstimate" a weight reading. When high, bulky loads obscure the scale dial face, time is lost, materials wasted and mistakes made. When faulty lighting prevents hair-line weight readings, "hidden losses" cut into profits.

To help you meet these "hidden losses" face to face, every Kron precision dial scale is equipped with the exclusive Kron Swivel Dial. The entire dial head rotates smoothly and freely through a complete circle in either direction at absolutely no loss of scale accuracy. At the operator's convenience, the Swivel Head can be turned to any desired position for a clear, unobstructed, accurate view of the dial chart and pointer.

Only Kron brings you this modern weight reading

feature. Discover how its advantages will cut costs for you. Write to The Yale & Towne Manufacturing Company, Philadelphia Division, Philadelphia 24, Pa. and ask for your copy of the new catalog of Kron Scales made by Yale.

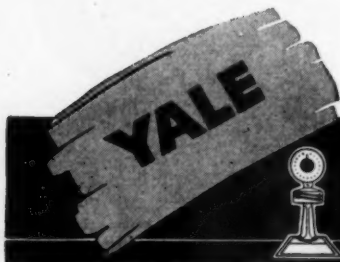


## ...FOR DEPENDABLE ACCURACY

An exclusive Kron engineering development, the improved ball bearing dial mechanism of the double pendulum, springless type, is the heart on which every Kron Scale depends for its unmatched accuracy and long life. Interchangeable in every Kron scale model, it reduces production weighing to a simple "load and look" procedure, cutting costs and saving time.

## KRON INDUSTRIAL SCALES

FOR WEIGHING, COUNTING, BATCHING, MEASURING, TESTING



MATERIALS HANDLING MACHINERY: TRUCKS—HAND-LIFT AND ELECTRIC • HOISTS—HAND AND ELECTRIC

# NEW EQUIPMENT *and Supplies*

## CARTONS MADE AS NEEDED

Need for more warehouse space at Pfalzer Bros., Inc., Chicago, led to a study of packaging which has resulted in the adoption of a new type of container and method of fabrication, according to Bill Mathews, superintendent of shipping for the company. The study showed that the volume and variety of containers needed by the company, full assembled when received, required much storage space. One obvious solution was a package that could be bought and stored in knocked-down form—plus a quick means of assembling daily requirements.

Corrugated fiberboard cartons solved the warehousing problem, affording a



savings in space of approximately 75 per cent, declared Mathews. An additional advantage was gained from the container insulation provided for the product. Attractively color-imprinted and wax-coated for resistance to moisture, the result is a sturdy, neat and good looking package which provides protection for the meat in storage and transit and does a selling job at destination.

The means of assembling cartons is an outstanding feature, according to the Pfalzer superintendent. A wire-stitching machine quickly assembles a day's supply of various containers on short notice. Simple foot control and minimum adjustment have made surprising production possible by women, part-time high school students and by an injury case capable of doing only light work.

On the Acme 12-in. straight arm Sil-verstitcher shown above the containers are assembled with stitches formed from continuous length coils of stapling wire, driven and clinched.

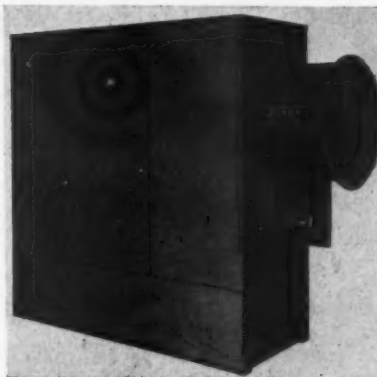
## COOLING TOWERS

A new departure in small cooling tower design is said to be incorporated in a unit now being manufactured by the Cooling Equipment Division of the



Binks Mfg. Co., Chicago. This tower, in which the air propulsion unit consists of a slow-speed double-inlet blower for quiet and efficient operation, is produced in five frame sizes suitable for the water cooling needs of refrigeration condensers up to 20 tons capacity.

The concern also calls attention to its line of horizontal induced draft cooling towers in which the air inlet supply is



obtained through the rear, using aluminum alloy propeller type induced draft fans. These towers, in single fan assemblies, are produced in 11 frame sizes for capacities up to 150 gpm., and in five twin-fan frame sizes for capacities up to 300 gpm. In the larger sizes, the design is such that heat exchange coils may be located in the spray zone.

Is all your waste paper going to war?

## New Trade Literature

**Air Conditioning (NL 149).**—How to plan postwar air conditioning to control temperature and humidity, clean the air and provide adequate ventilation and air circulation is the subject of a 16-page illustrated booklet. Outlined are the principal factors which should be considered in planning air conditioning for a specific installation.—Westinghouse Electric & Mfg. Co.

**Containers (NL 152).**—A new system of simplified packaging which is said to effect tremendous economies in shipping space and handling costs is detailed fully in an illustrated 28-page brochure, "The Palletized Load," by J. D. Malcolmson, technical director, Robert Gair Co., Inc. The basic theory of the "palletized load," it is explained, is to design shipping containers to fit the freight car or truck instead of designing them to hold a certain amount of merchandise.—Robert Gair Co., Inc.

**Sewage Screens (NL 153).**—The importance of proper sewage disposal is emphasized in a 12-page booklet of the Green Bay Foundry & Machine Works which also describes the equipment made by the concern for this purpose.—Green Bay Foundry & Machine Works.

**Ammonia (NL 154).**—A revealing 16-page booklet on ammonia properties has been published by the Mathieson Alkali Works, Inc. Subjects covered include physical and chemical properties of ammonia, containers, handling and withdrawing ammonia and ammonia leaks.—Mathieson Alkali Works.

**Corrosion (NL 155).**—Practical suggestions for eliminating corrosion and contamination in the packing plant are contained in a new technical bulletin called "Amercoat No. 23 Plastic Coating." Described are numerous uses for a general purpose, cold-applied type of plastic, together with an outline of its technical features. The coating is said to be unaffected by continuous exposure to vegetable oils such as cottonseed oil or edible and inedible animal oils.—American Pipe and Construction Co.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (11-15-44).

No. ....

Name .....

City .....

Street .....



## CHICKEN POINTS A MORAL

It matters not a bit whether a Wear-Ever Aluminum kettle cooks plump chickens . . . like those shown here at Dorset Foods, Long Island City . . . or sausages, frankfurters or other meats. Aluminum is friendly to *all* foods.

It imparts no off flavors, and heats *fast* and *evenly*.

Wear-Ever Aluminum equipment is sanitary, easy to clean, durable — rates high with the nation's packers. The Aluminum Cooking Utensil Company, 411 Wear-Ever Building, New Kensington, Pa.

Wear-Ever equipment is now made of a new, extremely tough, hard aluminum alloy, proved during the war period.



# Wear-Ever ALUMINUM

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# Up and down the MEAT TRAIL

## Personalities and Events of the Week

● A Los Angeles concern has been awarded a \$65,000 contract for construction of stock pens at 1001 Buenos ave., San Diego, Calif., for the Cudahy Packing Co. The work includes construction of fencing and corrals and paving areas with concrete.

● At St. John, N. B., the estate of the late Myer Gordon, veteran meat wholesaler, who died recently, was probated at \$87,353, of which \$81,853 was in personal property and \$5,500 in realty. The business is continued under the direction of his son, H. David Gordon.

● Oswald & Hess Co., Pittsburgh, Pa., has been awarded a special United War Fund banner for its accomplishments in meeting its 1944 campaign quota. It was one of four business firms so honored at a banquet marking the termination of the drive, and the only meat industry firm receiving the flag at that time.

● William R. Kinnaird, for the past five years advertising and promotion manager of the American Meat Institute, is joining the Needham, Louis & Brorby advertising agency, Chicago, on December 1 as account executive.

● Roy L. James, who retired a year ago at the age of 59 after serving 23 years as sales manager and vice president of Libby, McNeill & Libby, Chicago, died at St. Petersburg, Fla., November 3 after a long illness. He is survived by his widow and four sons.

● Approximately \$4,000 worth of meat was destroyed by a fire which broke out in the meat freezer locker of the I. Kaplan plant at Redding, Calif., recently. The loss was covered by insurance.

● North Side Packing Co., Pittsburgh, Pa., has distributed among its dealers in Allegheny county a total of 1,500 signs promoting its Victory brand meat products. The three types of lithographed signs distributed picture wieners, meat loaves and sliced cold cuts.

● M. E. Wear, assistant office manager of the Sioux Falls plant of John Morrell & Co., spent several days this week at the Ottumwa plant.

● The annual banquet of Hide & Leather Association of Chicago, held on November 10 at the Edgewater Beach hotel, was well attended and an enthusiastic audience enjoyed the floor show following the dinner. The following officers were re-elected for another year: Geo. H. Elliott, chairman of the board; Thomas P. Gibbons, Cudahy Packing Co., vice chairman; Fred J. Fabish, Swift & Company,



### SOUTHERN PLANT WINS SALES AWARD

Officials of the Smith Packing Co., Nashville, Tenn., shown in the studios of station WLAC, where they were awarded globe and atlas set by the Miami Margarine Co. for "outstanding sales of Nu Maid Margarine." The award was presented by F. C. Sowell, manager of the station, to E. E. Crittenden, president of the Smith organization. In the photo are (l. to r., seated) Fred Schott, E. E. Crittenden, F. C. Sowell and Albert Alessio. Standing: Frances Neeley, Martha Bibee, Mrs. Marguerite Smith, H. H. Wall, E. H. Hickox, Albert Noble and Charles Andrews, both of the station, and W. H. Bruce.



### SHEEP CROSS COULEE DAM

Hundreds of sheep form interesting pattern as they pass along roadway crossing top of Grand Coulee dam, while being driven from range in Colville national forest to winter range near Selan, Wash. After the war this road, which is located over waterfall twice as high as Niagara, will be reopened to passenger traffic.

president; Harold Ross, first vice president; Edw. W. Emery, sergeant-at-arms. Laird Wilson was elected second vice president. Two new directors were chosen: Norman Galbraith, of J. C. Andresen & Co., and E. R. May of Geo. H. Elliott & Co.

● Thomas E. Robinson, 65, a construction engineer with Swift & Company, Philadelphia, for 37 years, died at his home there on November 4. He had been retired for the past five years.

● The J. & F. Schroth Packing Co., Cincinnati, has been designated as a recipient of the War Food Administration's achievement "A" award. Date of the official presentation ceremony has not yet been announced.

● Maximilian F. Wegrzynek, 52, publisher of *Nowy Swiat*, a Polish language newspaper, founder and president of the National Committee of Americans of Polish Descent, Inc., and president of Ampol, Inc., died at his home in Forest Hills, L. I., on November 8. As president of Ampol, Inc., which he organized in 1932, Wegrzynek pioneered the importation and merchandising of canned hams from Poland and built up an excellent acceptance for this product in the United States from 1935 until the invasion of Poland. In recent years he

had devoted most of his time to the committee, through which he helped form American opinion on relations between Poland and the United States. At its annual convention in October, the committee reelected him president and sent a protest to the Polish government in exile in London against inclusion of any Pole "subservient to Russia" in the government of Poland.

• **James A. Loftus**, who had been engaged in the wholesale meat business in Philadelphia for many years, died on November 6 at his home in that city.

• **Western Meat Co.**, Little Rock, Ark., recently contributed \$250 to the local war chest campaign.

• **Edalene Stohr**, regional home economist of the National Live Stock and Meat Board, and **W. J. Wilde**, district price executive of the Office of Price Administration, addressed a recent meeting of the Home Economics club at the Hotel Boise, Boise, Idaho.

• **David Thomas Kiley**, 82, who retired from an executive post with Armour and Company in 1927, died on November 2 at the home of his daughter in Wilmington, Del.

• **Dale Sanderson**, who formerly operated an advertising business in San Antonio and has had seven years of meat industry advertising experience, has joined **Oscar Mayer & Co.**, Chicago, as advertising manager. Before establishing his own business, Sanderson was

### 3,000 Attend J. P. Squire "Suggestion Plan" Party

Three thousand John P. Squire Co. employees and their families attended the third annual family suggestion party staged by the New England organization at Boston on November 3. Awards totaling \$200 were presented to employees, including two women, who had made the most productive suggestions during the course of the year. Among executives present for the observance were **Ollie E. Jones**, vice president of **Swift & Company**, Chicago; **J. H. McManus**, general manager of **Swift's** New England plants, and **J. G. Kennedy**, manager of the Squire company.

### Miller Succeeds Totten



DR. TOTTEN



DR. MILLER

Dr. Albert R. Miller has succeeded Dr. George E. Totten as chief of the Meat Inspection Division, War Food Administration. Dr. Totten's retirement on October 27 marked the completion of 46 years of service with the U. S. Department of Agriculture. Dr. Miller was formerly assistant chief of the division.

associated with **Armour and Company** in charge of the advertising of sausage and canned meat items.

• **The Cincinnati Food Brokers, Inc.**, comprising representatives in the food field, have chosen **Albert J. Pender**, **Albert D. Pender Co.**, as president of the group for 1945. Other officers named include **A. J. Wiedmer**, vice president, and **Clarence Rockel**, secretary-treasurer.

• A petition for payment of a claim of \$433.40 for damages allegedly occurring in November, 1942, was filed in federal court at Tacoma, Wash., on November 1 by **Carstens Packing Co.** against the United States. According to the complaint, a government employee caused the damage when he allowed part of a hand truck to protrude over the edge of a freight elevator in the Carstens plant.

• **Irwin J. Pire**, president, **Claire Mont Products Co.**, Eau Claire, Wis., announces the construction of an addition to the company building. The one-story addition will provide more cooler and

freezer space to facilitate the handling of raw materials and the storage of product. Pire states that this addition is the first step in the company's post-war expansion plans. **Lieut. W. C. Pire**, son of the president of the company, is stationed in England with the U. S. Army Air Forces. After the war he will resume active participation in the company's production departments.

• **Claude Babcock**, 66, an employee of the **Hughes-Curry Packing Co.**, Anderson, Ind., for 27 years, died on November 13 at his home in Alexandria, Ind., following a long illness.

• **Chester A. Beins**, sales promotion manager for all **Hygrade Food Products Corp.** plants, has been appointed manager of the frozen foods division, with headquarters at the company's executive offices, 30 Church st., New York. He has had a lifetime of experience in the sales, advertising and production phases of the food industry.

• **Walter F. Tschappat**, 56, who spent about 25 years in the Chicago tallow brokerage business, passed away early November 14, at his home in Grays Lake, Ill., following a long illness. The firm of **Geo. Tschappat & Son**, founded by his father, has been in existence over 50 years. Funeral services were held November 16, from the funeral home at 1732 W. Wilson ave., with interment in **Acacia cemetery**.

• **Thos. E. Wilson**, chairman of the board of **Wilson & Co.**, and **Mrs. Wilson** recently observed their forty-fifth wedding anniversary, sharing their wedding cake with a number of out-of-town food editors who were visiting the Wilson plant.

• An election among employees of the **Upchurch Packing Co.**, Atlanta, Ga., a division of **Armour and Company**, has been ordered by the **National Labor Relations Board** to determine a union representative for collective bargaining rights at the company.

• **Claude Safstrom**, partner in the **Quality Meat Packing Co.**, Vernon, Calif., has been confined to the **California Lutheran hospital**, Los Angeles, where he was taken early this month for treatment of a stomach ailment. His associates in the company are **Hymen Rosen** and **Samuel Lieberman**.

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSN.

#### DRESSED HOGS



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Representing all Dressed Hog Shippers  
Specializing in Dressed Hogs from the Hog Belt

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OR A CERTIFIED DRESSED HOG PROCESSOR

## PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING • SIXTEENTH FLOOR • PHONE WEBSTER 3113  
ORIGINAL AND ONLY  
DRESSED HOG BROKERS EXCLUSIVELY  
CHICAGO

May we suggest  
that you use our  
Lard Department

For tempting, delicious flavor

# Boat's Head Super Seasonings



THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.

The National Provisioner—November 18, 1944

Page 23



*"... for the  
FLAVOR that  
helps to increase  
Sales!"*



**USE  
STANDARD STRENGTH**

## GARLIC & ONION

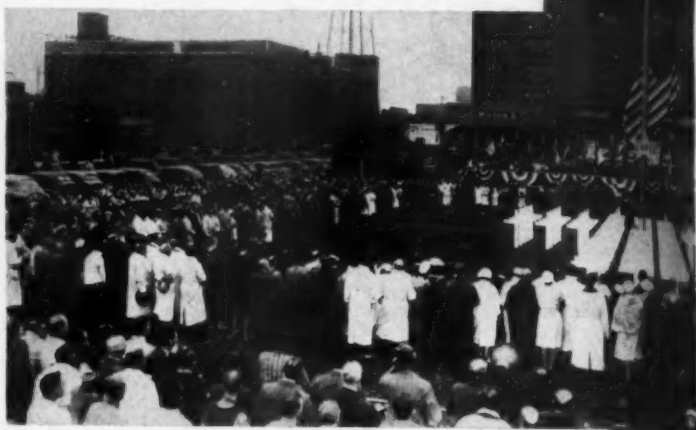
The full natural flavor of the best quality raw garlic and onion is obtained when using Standard Strength Vegetable Juices. The fine and subtle aromas are also assured by a patented process. The strength of raw vegetables varies and their usage is undependable . . . vegetable juices are uniform. Use them with confidence and enjoy their advantages! Garlic, 1 gal.—\$2.50; Onion, 1 gal.—\$1.25.

★ For dehydrated food products where garlic and onion are used, genuine garlic oil and onion oil produce the best results.

## VEGETABLE JUICES, INC.

664-666 W. HUBBARD ST.  
CHICAGO 10, • ILLINOIS

## WILSON PAYS TRIBUTE TO FIRM'S WAR DEAD



**E**MPOYEEs and officials of Wilson & Co.'s Chicago plant and general offices joined November 10 in solemn services to pay tribute to fellow workers who have given their lives in the line of duty. The ceremonies were conducted in Certified park in front of the Wilson plant where, against a background of United Nations flags, were placed 89 white crosses, one for each Wilson man who has died in the present conflict.

In words impressive for their simplicity and sincerity, Edward Foss Wilson, president, delivered the following stirring eulogy:

"This is a solemn occasion for all of us gathered here to pay tribute to those few to whom we owe so much—to honor in our small way our 8,300 fellow workers who have gone out to the fighting fronts the world over so that our freedom might be preserved for ourselves, for our children, and for our children's children.

"But more especially, we are gathered here to honor the 108 Wilson men who have given their lives in the service of our country—19 of them in the first World War, and 89 of them in the present conflict.

"These 89 white crosses you see here in Certified park represent our humble way of expressing our devotion to the memory of these men. No words are adequate to express our deep feeling, but by our efforts to preserve and maintain those things for which they gave their last full measure of devotion, we can carry on to finish the task and preserve for future generations our priceless heritage of freedom and opportunity for all men, regardless of race or creed.

"No sacrifice that we can make can equal theirs; yet, by our work on the production lines, by our purchases of war bonds, and by our devotion to America, we can do our part to make certain that they shall not have died in vain.

"Our task, however, is before us, and that task is to preserve for those of our fellow workers who will, we hope, soon return, those institutions which will enable them to rejoin their families in peace and comfort. In the memory of those whom we honor today, we can do no less.

"As we stand here a moment in reverent silence in the memory of these men, let us resolve to do all within our power to bring this war to a victorious conclusion, in the firm conviction that as the last sound of battle shall have died away, the Liberty Bell will not toll the passing of our freedom but rather that it will peal forth its joyous notes proclaiming to all the world that liberty still lives."

### DRAMATIZE STORY OF MEAT

Radio listeners this weekend will hear a dramatized account of the transportation and processing of meat from the range to the table during an NBC coast-to-coast broadcast Saturday, November 18. The program, known as "Consumer Time," is presented jointly by the War Food Administration and

the National Broadcasting Company.

The story begins with meat on the hoof as a herd of cattle is corralled and loaded into trucks and dispatched to a railroad terminal. Then, in a series of graphically enacted scenes, the listener is taken through a packinghouse, with side trips to a cold storage freezer, and a curing cellar.

*In wartime, too!*

**"U.S." is  
Better**

**NOBBY  
HAT**



**"U.S." KNEE BOOTS**

In wartime, as in peacetime, the Meat Industry can buy the best protective rubber footwear and clothing it is possible to make—in the "U.S." label. "U.S." Rubber is compounded to give service, withstand tough wear. Seams are vulcanized, 100% waterproof.

**Makers of "U.S." ROYAL FOOTWEAR  
and "U.S." AMMOCURE RAYNSTERS**

(RAIN CLOTHING)

**UNITED STATES RUBBER COMPANY**

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**Moisture-Sealed every  
1/600th of an inch!**

**N**O OUTSIDE seal can do the whole job of keeping efficiency-destroying moisture out of low-temperature insulation. The material must defend itself, too.

That's why it's so important to you that Novoid Corkboard is highly moisture-resistant. The cork itself is made up of tough-walled microscopic cells... six hundred to the inch in every direction. Each of these cells resists infiltration by moisture. Naturally, that means longer, more satisfactory service from your insulation.

Novoid Corkboard has other big advantages, including high insulating efficiency, structural strength and stability, resiliency, light weight, and fire-resistance.

You need no priority to get Novoid Corkboard. But to be sure you get it when you need it, we urge you to place your order as early as possible. For complete facts about Novoid Corkboard, and Novoid Cork Covering for pipes and fittings, write to Cork Import Corporation, 330 West 42nd Street, New York 18, N. Y.

**NOVOID INSULATION**

**CORKBOARD • PIPE COVERING**

## RECENT PATENTS

The information below is furnished by patent law offices of

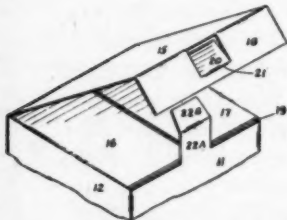
**LANCASTER, ALLWINE & ROMMEL**

468 Bowen Building  
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

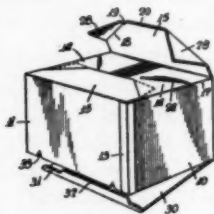
Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 25c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,361,124, **LOCKING TAB**, patented October 24, 1944 by Norbert A. Ringholz, Sandusky, Ohio, assignor to the Hinde & Dauch Paper Co., Sandusky, Ohio, a corporation of Ohio.



For fibrous boxes, a locking tongue is provided extending upwardly from the front wall of the box for interlocking with a downwardly extending slotted wall at the front of the lid.

No. 2,361,603, **COLLAPSIBLE PAPERBOARD BOX**, patented October 31, 1944 by Samuel L. Cohen and Morton J. Margolies, Brooklyn, N. Y.



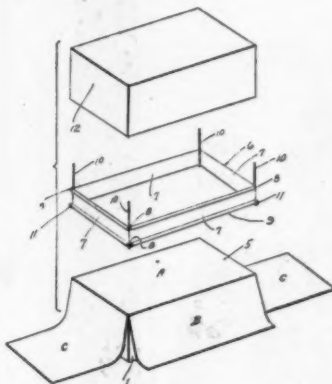
A collapsible pasteboard (preferably corrugated board) is provided but which will not be collapsible by a mere thrust or the like.

No. 2,360,556, **METHOD OF MAKING 'BLUE-VEINED' CHEESE**, patented October 17, 1944 by Nels E. Fabricius and Verner H. Nielsen, Ames, Iowa, assignors to Iowa State College Research Foundation, Ames, Iowa, a corporation of Iowa.

Finely-divided whole milk is subjected to the sudden action of steam in a chamber at a temperature of about 165 to 175 degs. F., and under vacuum, and drawing off vapors and gases, then cooling the milk promptly so as to avoid destruction of the milk lipases and,

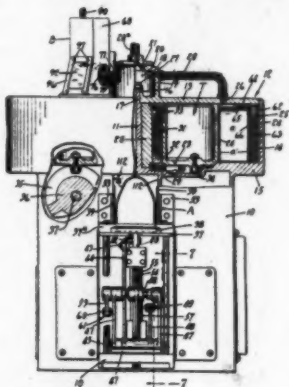
finally, making the milk into blue cheese.

No. 2,361,749, **CHEESE PACKAGING**, patented October 31, 1944 by Benjamin F. Davis, Arena, Wis., assignor to Wingfoot Corp., Akron, Ohio, a corporation of Delaware.



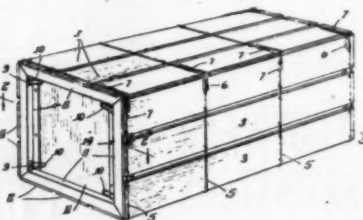
In reality, this patent covers a method of pressure-packaging cheese wherein the pressure is applied and continued after the blocks of cheese are inserted into the container.

No. 2,359,766, **CAN SEALING MACHINE**, patented October 10, 1944 by Warren D. Jordan, Waukegan, Ill., assignor to American Can Co., New York, N. Y., a corporation of New Jersey.



This machine is adapted to vacuum-seal irregularly shaped containers, such as metallic containers for whole hams and the like.

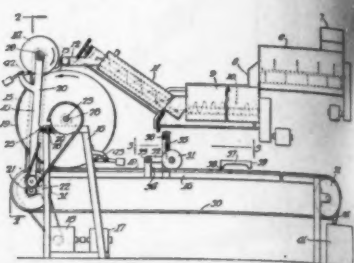
No. 2,360,360, **WIRE BOUND BOX**, patented October 17, 1944 by Julius J. Miller, St. Joseph, Mich.



Staples are provided in the end border frame of the box, in place of the conventional slots in the end walls for

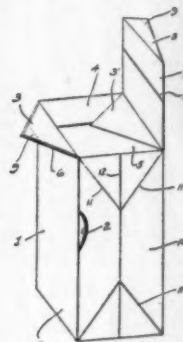
association with the tongued covering securing means.

No. 2,361,775, **CHEESE PRODUCTION**, patented October 31, 1944 by Norman Kraft, Wilmette, Ill., assignor to Kraft Cheese Co., Chicago, Ill., a corporation of Delaware.



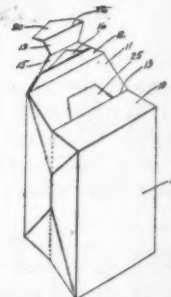
Plastic cheese is formed into sheets between rollers, whereupon the sheets are slitted into sections of package size, and the sections assembled in face-to-face relationship and wrapped, thus providing, in effect, a package of sliced cheese.

No. 2,361,876, **PACKAGE AND METHOD OF FORMING SAME**, patented October 31, 1944 by John P. R. Schell, Hollywood, Fla.



A film lining is contained in the carton-like package, with a portion of the lining held between the flaps whereby on opening the portion of the lining, held between the flaps, the contents can be discharged between the flaps.

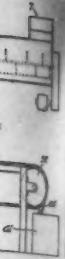
No. 2,361,877, **PACKAGE**, patented October 31, 1944 by John P. R. Schell, Harpersville, Alabama.



The outer carton encloses a bag-like liner and the front and back walls of the carton may be collapsed toward each other for purposes of packing the cartons.



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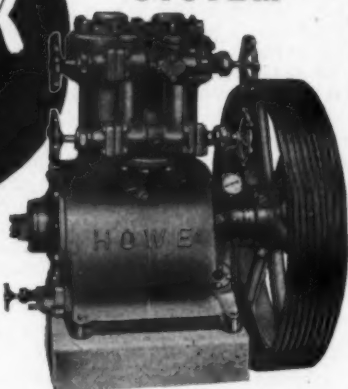
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1944

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**We Can Supply Replacement Equipment or a Complete New Refrigerating Plant**



All Sizes and Types from 500 pounds to 150 tons

For exceptional low operating costs and years of trouble-free service, install Howe Refrigeration Equipment. The Howe line includes 2 and 3 cylinder ammonia compressors from 1/2 to 150 tons; all sizes of Methyl and Freon condensing units; self-contained automatic ammonia units; shell and tube condensers; brine coolers; water coolers; unit coolers; and complete Locker Freezing Units—backed by over 30 years of "know Howe" and world-wide installations. Write for details.

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# HOWE Refrigeration



## SOLVAY nitrite of soda

SOLVAY SALES CORPORATION • 40 RECTOR STREET, NEW YORK 6, N. Y.

## UNITED'S B. B. CORKBOARD GUARDS THOUSANDS OF COLD STORAGE PLANTS



*Protects a bulk of the nation's food products*

UNITED'S B. B. Corkboard plays a vital part in the protection of food. Through the various phases of production and distribution, it helps guard perishable products in meat packing plants, dairy and ice cream plants, cold storage warehouses, and other places where low-temperature insulation is used. Thousands of installations most everywhere attest to UNITED'S high efficiency and reliability.

## UNITED CORK COMPANIES

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### SALES OFFICES AND WAREHOUSES

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|----------------|---------------------|-------------------|-------------------|
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| Baltimore, Md. | Cleveland, Ohio     | New Orleans, La.  | Rock Island, Ill. |
| Boston, Mass.  | Hartford, Conn.     | New York, N. Y.   | St. Louis, Mo.    |
| Buffalo, N. Y. | Indianapolis, Ind.  | Philadelphia, Pa. | Waterville, Me.   |
| Chicago, Ill.  | Los Angeles, Calif. |                   |                   |

# PROVISIONS AND LARD *Weekly Review*

## Storage Stocks Down on November 1; Pork in Heaviest Decline

**C**OLD storage holdings of pork for civilians on November 1 hit a new all-time level, it was revealed with the release of U. S. storage stocks this week. Total stocks declined about 65,000,000 lbs. from a month earlier to a total of 294,350,000 lbs., of which 63,519,000 lbs. was owned by the CCC, leaving 230,831,000 lbs. not earmarked for government use.

The decline in pork stocks was evident in all kinds held in store, with frozen stocks off 28,000,000 lbs.; D.S. meats down 25,000,000 lbs. and S.P. pork off about 11,000,000 lbs. All totals, with the exception of S.P. pork, were above the five-year average.

While pork stocks were at this extremely low level, the all-meat holdings were comparatively heavy, due in part to large accumulations of beef, lamb and veal. November 1 meat holdings, at 489,810,000 lbs., compared with 578,080,000 lbs. a month earlier and a five-year average of 466,056,000 lbs.

Lard registered another sharp decline in October; stocks at the first of this month totaled only 117,956,000 lbs., a

loss of over 65,000,000 lbs. from a month earlier. The five-year average figure for November 1 was 136,808,000 lbs. Of the November 1 total the CCC owned 52,749,000 lbs.

The broad demand for pork cuts from both civilians and government agencies will continue for the balance of the winter, it is indicated, and a sharp upturn in the processing of hogs is needed to maintain storage stocks at a com-

### COMPARATIVE STORAGE STOCKS

	Nov. 1, '44, lbs.	Oct. 1, '44 lbs.	5-yr. avg. lbs.
<b>Beef</b>			
Frozen .....	118,206,000	131,110,000	75,161,000
In cure and cured .....	11,940,000	12,420,000	12,612,000
Total beef .....	130,155,000	143,530,000	87,773,000
<b>Pork</b>			
Frozen .....	115,600,000	144,046,000	75,467,000
D.S. in cure and cured .....	47,162,000	71,719,000	62,372,000
S.P. in cure and cured .....	131,588,000	143,258,000	159,861,000
Total pork .....	294,350,000	359,023,000	297,703,000
<b>Lamb and Mutton</b>			
Frozen .....	18,079,000	16,069,000	10,640,000
Veal .....	7,012,000	6,587,000	6,587,000
All offal .....	40,214,000	52,871,000	69,940,000
Total meats .....	489,810,000	578,080,000	466,056,000
<b>Lard (rend. pork fat included)</b> .....	117,956,000	168,251,000	136,808,000

paratively "safe" level. So far this month slaughter has been rather disappointing, with last week's kill at inspected plants under that of a week earlier and sharply under the same week of last year. However, the seasonal increase is still awaited and it is felt that pork production will be suffi-

cient to maintain cold storage holdings at least at November 1 levels, while some increase may be possible for certain kinds of pork cuts.

Even though cattle slaughter met a new all-time high during October, demand was so broad that some outward movement of beef was necessary to fill demand. Frozen beef stocks were reduced to 118,206,000 lbs., compared with 131,100,000 lbs. a month earlier. There was little change in the cured holdings. All beef stocks, at 130,155,000 lbs., compared with 143,530,000 lbs. a month earlier; the five-year average for this time of year is only 87,773,000 lbs.

Lamb and mutton stocks increased to 18,079,000 lbs. on November 1, compared with 16,069,000 lbs. a month ago. Veal holdings were 7,012,000 lbs. against 6,587,000 lbs. on October 1, while offal stocks totaled 40,214,000 lbs. against 52,871,000 lbs. a month ago.

## ARMY SPECS MODIFIED

The Chicago Quartermaster Depot has again amended the Army specifications for smoked hams and those for smoked bacon. There are several changes in the specifications of smoked bacon, including, among others, the addition of Class 3 Slab Bacon under Type II, Overseas Bacon.

## MINUS CUT-OUT MARGIN LESS SEVERE THIS WEEK

(Chicago costs and prices, first four days of week.)

Slightly lower live costs of hogs made for minor improvement in the hog cut-out test results this week. However, all weights of hogs continued in the red, with the medium and heavy weights showing the greatest losses. Product value was unchanged all through the list with

pork demand strong. This test is for illustrative purposes only and packers are cautioned to use their own costs, credits, expenses, yields and selling prices in figuring their own test.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
Value						Value						Value					
Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	
Regular hams.....	13.9	20.0	21.4	\$ 2.97	\$ 4.28	13.8	19.4	21.0	\$ 2.90	\$ 4.08		12.9	18.1	23.0	2.97	4.18	
Skinned hams .....	5.6	8.1	20.0	1.12	1.62	5.5	7.7	20.0	1.10	1.64		5.3	7.4	20.0	1.08	1.60	
Picnics .....	4.2	6.0	24.8	1.04	1.49	4.1	5.8	24.8	1.02	1.44		4.1	5.7	23.7	.97	1.38	
Loins (blade in).....	10.1	14.5	23.3	2.35	3.38	9.8	13.8	21.8	2.14	3.01		9.6	13.4	20.7	1.99	2.79	
Belilles, S. P. ....	11.0	15.8	17.2	1.89	2.72	9.5	13.4	16.5	1.57	2.21		9.3	12.9	15.2	.99	1.41	
Belilles, D. S. ....	...	...	...	...	...	2.1	3.0	14.0	.29	.42		8.6	12.0	14.0	1.20	1.68	
Fat backs .....	...	...	...	...	...	3.2	4.5	10.5	.34	.47		4.6	6.4	11.0	.51	.79	
Plates and jowls.....	2.9	4.2	10.3	.30	.43	3.0	4.2	10.3	.31	.43		3.4	4.8	10.3	.33	.46	
Raw leaf .....	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38		2.2	3.1	12.4	.27	.38	
P. S. lard, rend. wt. ....	12.8	18.4	12.8	1.64	2.36	11.2	15.8	12.8	1.48	2.02		10.4	14.5	12.8	1.33	1.86	
Spareribs .....	1.6	2.3	16.0	.26	.37	1.6	2.3	13.5	.21	.31		1.6	2.2	12.0	.19	.28	
Regular trimmings .....	3.2	4.6	17.8	.57	.83	3.0	4.2	17.8	.53	.75		2.9	4.1	17.8	.52	.73	
Feet, tails, neckbones.....	2.0	2.9	...	.12	.17	2.0	2.8	...	.11	.16		2.0	2.8	...	.11	.15	
Offal and miscellaneous.....	...	...	...	.45	.69	...	...	...	.48	.67		...	...	...	.48	.67	
Credit for subsidy .....	...	...	...	1.30	1.87	...	...	...	1.30	1.83		...	...	...	1.30	1.82	
<b>TOTAL YIELD AND VALUE.....</b>	<b>60.5</b>	<b>100.0</b>	<b>...</b>	<b>\$14.31</b>	<b>\$20.61</b>	<b>71.0</b>	<b>100.0</b>	<b>...</b>	<b>\$14.00</b>	<b>\$19.72</b>	<b>71.5</b>	<b>100.0</b>	<b>...</b>	<b>\$13.84</b>	<b>\$19.37</b>		

## MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue during August, 1944, compared with a year earlier:

Ingredient schedule of uncolored oleomargarine:

	Aug., 1944 lbs.	Aug., 1943 lbs.
Butter culture	80	2
Butter flavor	1,859	1,293
Citric acid	297	2
Corn oil	868,479	205,488
Cottonseed oil	13,372,490	20,444,890
Cottonseed olefine	7,120	72,432
Derivative of glycerine	54,148	64
Diacetyl	8,164	38,217
Esterase	35,634	6,767,471
Lecithin	5,961,286	31,196
Milk	32,063	534,552
Monoterpane	434,926	496,361
Neutral lard	8	216,572
Lard flakes	496,361	272,460
Oil oil	216,572	130,812
Oil stearine	45,998	263,590
Oil stock	1,503,744	1,241,564
Peanut oil	1,682,893	23,911
Salt	24,793	8,000,630
Soda (benzoate of)	10,112,735	5,400
Soya bean oil	5,400	6,000
Soya flakes	856	23,035
Sundew oil	5,545	8,011
Tallow	34,864,305	30,063,225
Vitamin concentrate		
Total		

4,528,930 lbs. at the close of last month and 10,619,526 lbs. a year ago.

	Nov. 15, '44 lbs.	Oct. 31, '44 lbs.	Nov. 15, '43 lbs.
P.S. lard (a)	2,342,329	3,078,583	3,083,010
Other lard	17,022,360	20,207,329	17,154,655
Total lard	19,365,689	23,285,912	20,237,665
D.S. cl. bellies (contract)	454,000	408,600	289,100
D.S. cl. bellies (other)	5,015,200	4,528,900	10,330,426
Total D.S. cl. bellies	5,469,200	4,937,500	10,619,526

(a) Made since Oct. 1, 1943.

## SEPTEMBER FATS PRODUCTION

Factory production of animal and vegetable fats and oils for the month of Sept., 1944 compared with Aug., 1944, as reported by the Bureau of the Census, was:

	Sept., 1944	Aug., 1944
Vegetable oils	488,647,000	439,059,000
Lard, rendered	116,966,000	106,515,000
Tallow, edible	6,160,000	7,833,000
Tallow, inedible	70,319,000	80,376,000
Neats'-foot oil	255,000	109,000
Fish oils	32,688,000	24,857,000

<sup>1</sup>Including neutral lard and rendered pork fat.

## HEADS PACKAGING INSTITUTE

Walton D. Lynch, vice president, National Folding Box Co., New Haven, Conn., was named president of the Packaging Institute, Inc., at the sixth annual meeting of the organization, held at the Hotel New Yorker, New York, on November 1 and 2. He succeeds Joel Y. Lund, vice president, Lambert Pharmaceutical Co., St. Louis.

Vice presidents named included W. O. Brewer, manager, pharmaceutical sales, Calco Chemical division, American Cyanamid Co., and George A. Mohlman, president, Package Machinery Co. Nine hundred executives from all branches of the packaging industries attended the conference sessions.

## PLAN SIXTH IFT CONFERENCE

"Preservation of Food Values" will be the theme of the sixth annual conference of the Institute of Food Technologists, to be held at Hotel Seneca, Rochester, N. Y., May 21 to 23, with food technologists of western New York as hosts. The program of the conference is being arranged by a committee under the chairmanship of Dr. C. O. Ball, research department, Owens-Illinois Glass Co. Industrial exhibits featuring advances in methods and equipment application for food processing are being planned in connection with the conference.

## CHICAGO PROVISION STOCKS

While holdings of bellies showed a slight increase at Chicago during the first half of November, lard in storage again declined. All lard in store at mid-month totaled 19,365,638 lbs., compared with 23,285,912 lbs. on October 31 and 20,847,665 lbs. a year ago. Holdings of bellies at 5,469,200 lbs. compared with

## CANADIAN STORAGE STOCKS

	Oct. 1, 1944	Sept. 1, 1944	Oct. 1, 1943	5 yr. avg., Oct. 1
Beef	22,659,315	21,327,516	19,044,144	19,659,741
Veal	6,534,280	6,424,228	5,574,708	5,119,955
Pork	35,212,208	40,705,051	41,407,841	45,080,836
Mutton & lamb	2,880,901	1,919,637	1,776,022	4,682,863

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[4 COLORS]  
[4 SIZES]



Built for Maximum Wear.  
Strong Reinforced Eyelets  
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TOUGH—and Better than Rubber because  
WATER-PROOF, ALKALI-PROOF, STAIN-PROOF  
ACID-RESISTANT, OIL-RESISTANT

### NOTE THESE OUTSTANDING FEATURES!

- ✓ Will not crack or peel
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- ✓ Amazing strength combined with lightness in weight for utmost wearing comfort
- ✓ Save clothes, laundry bills, time, effort, trouble

PRICES—SIZES—COLORS			
<b>YELLOW TERN</b>		<b>ALL WHITE</b>	
27 x 36.....	\$10.50 per doz.	27 x 36.....	\$8.50 per doz.
30 x 36.....	11.25 per doz.	30 x 36.....	7.50 per doz.
36 x 40.....	15.00 per doz.	36 x 40.....	8.25 per doz.
36 x 44.....	18.50 per doz.	36 x 44.....	10.10 per doz.
Full Length Sleeves		Full Length Sleeves	
\$10.25 per dozen pair		\$7.15 per dozen pair	
Leggings, Hip Length			
\$25.00 per dozen pair			
<b>BLACK NEOPRENE</b>		<b>OLIVE GREEN</b>	
27 x 36.....	\$12.00 per doz.	27 x 36.....	\$8.27 per doz.
30 x 36.....	14.00 per doz.	30 x 36.....	8.71 per doz.
36 x 40.....	18.50 per doz.	36 x 40.....	8.35 per doz.
36 x 44.....	23.50 per doz.	36 x 44.....	9.24 per doz.
Full Length Sleeves		Full Length Sleeves	
\$12.00 per dozen pair		\$8.00 per dozen pair	
Leggings, Hip Length			
\$25.00 per dozen pair			

All Prices F.O.B. Chicago. Freight best priority. Minimum order 1 dozen

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## PEP-UP FOR SAUSAGE

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## R & M I-BEAM TROLLEY HOISTS



Capacity 1000 lbs. 3-60-110 550 volt AC. Hoisting speed 32 ft. per minute. Lift 20 ft. Headroom 13 inches. Pendant rope control.

### Help Solve Labor Problems

A plant equipped with R & M I-Beam Trolley Hoists can maintain a higher rate of production, even in the face of severe labor shortage. The R & M hoist, placed on a straight or curved track, can be kept busy speeding up operations in many parts of the plant. Shown here is an installation of the S 1/2 model hoist, designed for this all-round service.

### Mail This Coupon

**ROBBINS & MYERS, Inc.**  
Hoist & Crane Division, Springfield, Ohio  
Please send your folder No. AB900 describing Meat Packers' Hoists.

Name.....  
Company.....  
Street & No.....  
City & State.....



## MEAT AND SUPPLIES PRICES Chicago

### WHOLESALE FRESH MEATS

Carcass Beef	
Week ended November 16, 1944 per lb.	
Steer, hfr., choice, all wts.	20 1/2
Steer, hfr., good, all wts.	20
Steer, hfr., com., all wts.	17 1/2
Steer, hfr., utility, all wts.	15 1/2
Cow, com. & gd., all wts.	17 1/2
Hindquarters, choice	23
Forequarters, choice	18 1/2
Cow hfr., commercial	19
Cow foreq., commercial	16 1/2

Beef Cuts	
Steer, hfr., sh. loin, choice	22 1/2
Steer, hfr., sh. loin, good	20 1/2
Steer, hfr., sh. loin, com.	25 1/2
Steer, hfr., sh. loin, util.	22 1/2
Cow, sh. loin, com.	25 1/2
Cow, sh. loin, util.	22 1/2
Steer, hfr., round, choice	22 1/2
Steer, hfr., round, good	21 1/2
Steer, hfr., rd., commercial	19
Steer, hfr., rd., utility	16 1/2
Steer, hfr., loin, choice	20 1/2
Steer, hfr., loin, good	18 1/2
Steer, hfr., loin, com.	23 1/2
Cow, loin, com.	23 1/2
Cow, loin, utility	20
Cow round, com.	19
Steer, hfr., rib, ch.	16 1/2
Steer, hfr., rib, gd.	23
Steer, hfr., rib, com.	21 1/2
Steer, hfr., rib, util.	18 1/2
Cow rib, com.	22 1/2
Cow rib, utility	18 1/2
Steer, hfr., sir., ch.	27 1/2
Steer, hfr., sir., gd.	26
Steer, hfr., sir., com.	21 1/2
Steer, hfr., cow flank	18 1/2
Cow, sirloin, com.	18 1/2
Cow sirloin, util.	18 1/2
Steer, hfr., flank steak	23 1/2
Cow, flank steak	23 1/2
Steer, hfr., reg. chk., ch.	20 1/2
Steer, hfr., reg. chk., gd.	19
Steer, hfr., reg. chk., com.	17 1/2
Steer, hfr., reg. chk., util.	15 1/2
Cow, reg. chk., com.	17 1/2
Cow, reg. chk., util.	15 1/2
Steer, hfr., c. e. chk., ch.	18 1/2
Steer, hfr., c. e. chk., gd.	17 1/2
Steer, hfr., c. e. chk., com.	16 1/2
Steer, hfr., c. e. chk., util.	14 1/2
Cow, c. e. chk., com.	16 1/2
Cow, c. e. chk., utility	14 1/2
Steer, hfr., forebank	12 1/2
Cow forebank	12 1/2
Steer, hfr., br., ch.	17
Steer, hfr., br., gd.	17
Steer, hfr., br., com.	15
Steer, hfr., br., util.	15
Cow, br., com.	14 1/2
Cow, br., util.	14 1/2
Steer, hfr., back, ch.	21 1/2
Steer, hfr., back, gd.	20
Cow back, com.	18 1/2
Cow back, utility	16 1/2
Steer, hfr., arm chk., ch.	19
Steer, hfr., arm chk., good	18
Cow arm chk., com.	17
Cow arm chk., util.	15 1/2
Steer, hfr., sh. pl., gd. & util.	14 1/2
Steer, hfr., sh. pl., com.	13 1/2
Cow sh. pl., com.	13 1/2
Cow sh. pl., util.	13 1/2

\*Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

Veal—Hide on	
Choice carcass	20 1/2
Good carcass	19 1/2
Choice saddles	22 1/2

### Beef Products

Brains	7 1/2
Hearts, cap off	15 1/2
Tongues, fr. or froz.	22 1/2
Tongues, can., fr. or froz.	16 1/2
Sweetbreads	23 1/2
Ox-tails, under 1/2 lb.	8 1/2
Tripe, scalded	13 1/2
Tripe, cooked	15 1/2 @ 8 1/2
Livers, unblemished	23 1/2
Kidneys	11 1/2

\*Quoted below ceiling.

### Veal Products

Brains	9 1/2
Calf livers, Type A	14 1/2
Sweetbreads, Type A	30 1/2

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container sweetbreads, brains & cutlets only \$2.00.

### \*\*Lamb

Choice lamb	20 1/2
Good lamb	19 1/2
Medium lamb	18 1/2
Choice hindquarter	20 1/2
Good hindquarter	19 1/2
Choice foreq.	20 1/2
Good foreq.	19 1/2
Lamb tongues, Type A	18 1/2

### \*\*Mutton

Choice sheep	19 1/2
Good sheep	18 1/2
Choice saddles	19 1/2
Good saddles	18 1/2
Choice foreq.	19 1/2
Good foreq.	18 1/2
Mutton legs, choice	19 1/2
Mutton loins, choice	19 1/2

\*Quot. on lamb and mutton are for Zone 5 and include 10c for stockette, plus 25c per cwt. for del.

### \*Fresh Pork and Pork Products

Reg. p. ins., und. 12 lb.	20 1/2
Picnics	20 1/2
Tenderloins, 10-lb. cartons	21 1/2
Tenderloins, loose	20 1/2
Skinned shldrs., bone in	20 1/2
Spareribs, under 3 lbs.	21 1/2
Boston butts, 4/8 lbs.	21 1/2
Boneless butts, c. t.	20 1/2
Neck bones	19 1/2
Pigs feet	19 1/2
Kidneys	19 1/2
Livers, unblemished	19 1/2
Brains	18 1/2
Ears	18 1/2
Snouts, lean out	18 1/2
Snouts, lean in	18 1/2
Heads	18 1/2
Chitterlings	18 1/2
Tidbits, hind feet	18 1/2

\*Prices carlot and loose basis. \*Quoted below ceiling.

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs.	20 1/2
parchment paper	20 1/2
Fancy skinned hams, 14/18 lbs.	20 1/2
parchment paper	20 1/2
Fcy. trim, bacon, 8 lb. down	20 1/2
wrap	20 1/2
Sq. cut, bacon, 8 lb. down, wrap	20 1/2
No. 1 beef sets, smoked	20 1/2
Insides, C Grade	20 1/2
Outsides, C Grade	20 1/2
Knuckles, C Grade	20 1/2

\*Quot. on pork items include add 50c per cwt. for Zone 3, minus 25c per cwt. for sales in lots under 1,000 lbs.

### \*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$10.00
Reg. tripe, 200-lb. bbl.	27.00
Honey tripe, 200-lb. bbl.	\$10.00

### \*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.00
80-100 pieces	22.00
100-125 pieces	21.00
Cl. pl. pork, 25-35 pcs.	20.00
Brisket pork, 200 lb. bbl.	20.00
Ex. plate beef, 200 lb. bbl.	\$10.00

\*Quot. on pork items are for less than 5,000 lb. lots and include add. permitted add., except boxing and loc. del.

### SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis	
Reg. pk. trim. (50% fat)	17 1/2
Sp. lean pk. trim. 50%	17 1/2
Ex. lean pk. trim. 50%	17 1/2
Pork cheek meat	17 1/2
Pork livers, unblemished	17 1/2
Boneless bull meat	17 1/2
Boneless chucks	17 1/2
Shank meat	17 1/2
Beef trimmings	17 1/2
Dressed canners	17 1/2
Dressed cutter cows	17 1/2
Dressed bologna balls	17 1/2
Pork tongues	17 1/2

\*Quoted below ceiling.

## DRY SAUSAGE

Corvair, ch. in hog bungs.....	58
Frankfurter.....	31
Parmet.....	41
Holsteiner.....	41
N. C. salami, ch.....	82
N. C. salami, ch.....	63
Swiss style salami, ch.....	50 1/4
Pepperoni.....	28
Mortadella, n. c.....	45 1/4
Cappicola (cooked).....	36 1/4
Proscuitto hams.....	36 1/4

## DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog cas.....	29 1/4
Pork sausage, bulk.....	29 1/4
Frankfurter, in hog cas.....	29 1/4
Frankfurter, in hog cas.....	29 1/4
Bologna, nat. cas.....	28 1/4
Bologna, art. cas.....	22 1/4
Liver sausage, fr. beef cas.....	21 1/4
Liver sausage, fr. hog cas.....	24 1/4
Smoked liver sausage.....	20
Head cheese.....	38 1/4
New Eng. nat. cas.....	25 1/4
Mixed lunch, nat. cas.....	24
Tongue and blood.....	24
Head sausage.....	20
Polish sausage.....	28 1/4

Prices based on some 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

## CURING MATERIALS

	Owt.
Nitrate of soda (Chgo. w.hse).....	
In 45-lb. bbls., del.....	\$ 8.75
Melpeter, un. ton, f.o.b. N. Y.:.....	
Dbl. refined gran.....	8.60
Small crystals.....	12.00
Medium crystals.....	13.00
Large crystals.....	14.00
Pure rfd. gran. nitrate of soda.....	4.00
Pure rfd. powdered nitrate of soda.....	unquoted
Salt in 50-lb. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.80
Sugar.....	
Raw, 96 basis, f.o.b.....	3.74
New Orleans.....	
Standard gran., f.o.b. refiners (2%).....	5.50
Packed curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	5.15
Dextrose, in car lots, per cwt. (cotton).....	4.80
in paper bags.....	4.75

## SPICES

(Basis Chgo., orig. bbls., bags, bales.)	Whole	Ground
Allspice, prime.....	26	30
Esifted.....	27	31
Chili pepper.....	41	41
Powder.....	41	41
Cloves, Amboy.....	40	46
Zanthar.....	23	28
Ginger, Jam., unbl.....	31 1/4	35 1/4
Mace, fcy. Bands.....	1.05	1.19
East Indies.....	95	1.10
E. & W. I. Blend.....	85	
Mustard flour, fcy.....	84	
No. 1.....	22	
East Indies.....	50	61
Mustard fcy. Bands.....	55	63
E. & W. I. Blend.....	85	
Paprika, Spanish.....	55	
Pepper, Cayenne.....	32	
Red No. 1.....	34	
Black Malabar.....	11	15
Black Lampung.....	12 1/2	13 1/2
Pepper, wh. Sing.....		
Mustok.....		
Packers.....	15 1/4	

\*Nominal quotations.

## SAUSAGE CASINGS

(F. O. B. Chicago)  
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/4 to 1 1/2 in., 180 pack.....	17 @ 20
Domestic rounds, over 1 1/2 in., 140 pack.....	35 @ 38
Export rounds, wide, over 1 1/2 in.....	45 @ 48
Export rounds, medium, 1 1/4 to 1 1/2 in.....	25 @ 30
Export rounds, narrow, 1 1/4 in. under.....	30
No. 1 weasands.....	5 @ 6
No. 2 weasands.....	4
No. 1 bungs.....	16 @ 18
No. 2 bungs.....	10 @ 12
Middles sewing, 1 1/4 @ 2 in.....	50 @ 60
Middles, select, wide, 2 1/4 in.....	60 @ 65
Middles, select, extra, 2 1/2 @ 2 3/4 in.....	95
Middles, select, extra, 2 1/2 in. & up.....	1.25
Dried or salted bladders, per piece:	
12-15 in. wide, flat.....	7 1/4 @ 9
10-12 in. wide, flat.....	5 @ 6 1/4
8-10 in. wide, flat.....	2 1/4 @ 3 1/4
6-8 in. wide, flat.....	2 @ 2 1/4
Hog casings:	
Extra narrow, 20 mm. & 4n.....	2.25 @ 2.35
Narrow mediums, 20 @ 32 mm.....	2.25 @ 2.35
Medium, 32 @ 35 mm.....	1.85 @ 2.00
English, medium, 35 @ 38 mm.....	1.65 @ 1.80
Wide, 35 @ 45 mm.....	1.55 @ 1.65
Extra wide, 45 mm.....	1.45 @ 1.60
Export bungs.....	22
Large prime bungs.....	18 @ 20
Medium prime bungs.....	11 @ 12
Small prime bungs.....	8 @ 9
Middles, per set.....	20 @ 21

## SEEDS AND HERBS

	Ground
Caraway seed.....	85 @ 96
Comins seed.....	23 @ 28
Mustard sd., fcy. 30.....	25 @ 30
American.....	14 @ 18
Marjoram, Chilean.....	38 @ 44
Oregano.....	18 @ 17

## OLEOMARGARINE

White domestic vegetable.....	19
White animal fat.....	16 1/4
Water churned pastry.....	17 1/4
Milk churned pastry.....	15 1/4
Vegetable type.....	unquoted

## VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.63
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	15.08
Raw soap stocks:	
Cents per lb. divid. in tank cars:	
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/4
East.....	3 1/4
Corn foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/4
East.....	3 1/4
Soybean foots, basis 60% T.F.A. Midwest and West Coast.....	3 1/4
East.....	3 1/4
Soybean oil, in tanks, f.o.b. mills, Midwest.....	11 1/4
Corn oil, in tanks, f.o.b. mills.....	12 1/4

Manufacturer to jobber prices, f.o.b.

# "Basic knows its Onions .... and GARLIC!"

## The Army Bill of Fare Includes these 26 DISHES in which BASIC ONIONS are used!

### U. S. ARMED FORCES MENU

Meat Balls with Rice	Onions, Cheese, and Bacon	Potato Salad
Dehydrated Beef Loaf	Cream of Potato Soup	Dutch Hot Potato Salad
Baked Hash	French Style Onion Soup	Salmon Salad
Chili Con Carne	Puree of Lima Bean Soup	Cole Slaw
Spanish Rice	Potato and Onion Chowder with Bacon	Smothered Onions
Scalloped Salmon with Onions	Fish Chowder	Buttered Carrots and Onions
Tamale Pie	Corn Chowder	Buttered Green Beans and Onions
Scrambled Eggs with Onion	Cream of Onion Soup	Creamed Onions au Gratin
Squaw Corn		

LET US SHOW you how it pays to use Basic onion and garlic. It saves you time, money, labor, manpower, storage and spoilage.

For complete information about Basic onion chips, onion powder and garlic powder,

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REG. U.S. PAT. OFF.

## BASIC VEGETABLE PRODUCTS CO.

Vacaville, California

ONION - GARLIC HEADQUARTERS

## STOCKINETTE BAGS PROTECT BEST

## BEEF - VEAL - PORK

## VICTORY

## BEEF SHROUDS



CINCINNATI COTTON PRODUCTS CO.  
CINCINNATI, OHIO



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FOR USE on single brush or commercial three-brush machines. A new design core that provides for refilling by your mechanic. Extra Fullergrit Refills may be stocked for quick application to the original Fuller cores. No need to buy extra cores. Fuller Brush Refills contain heavier pack of material, held in indestructible steel backing. Will outwear ordinary brushes four to seven times.

Also try our complete line of Standard Cleaning Equipment, including Floor Brushes, Mops, Dusters, and the Famous Fuller Fiber Broom.

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Merchandise Envelopes and Cards

## STECHE-TRAUNG LITHOGRAPH CORPORATION

ROCHESTER 7, N.Y. SAN FRANCISCO 11, CALIF.

Offices in Principal Cities

# MARKET PRICES *New York*

## DRESSED BEEF CARCASSES

### City Dressed

Steer, hfr., choice.....	22
Steer, hfr., good.....	21
Steer, hfr., com.....	19
Steer, hfr., util.....	17
Cow, commercial.....	19

The above quot. do not include charges for kosh'g but do include 50c per cwt. for delivery.

## KOSHER BEEF CUTS

Steer, hfr., tri., ch.....	21½
Steer, hfr., tri., gd.....	20½
Steer, hfr., tri., com.....	19½
Steer, hfr., tri., util.....	17½
Steer, hfr., reg. ch., ch.....	24
Steer, hfr., reg. ch., gd.....	22½
Steer, hfr., reg. ch., com.....	21½
Steer, hfr., reg. ch., util.....	18½

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, ch.....	25½
Steer, hfr., rib, gd.....	24½
Steer, hfr., rib, com.....	22½
Steer, hfr., rib, util.....	20
Steer, hfr., loin, ch.....	31
Steer, hfr., loin, gd.....	29½
Steer, hfr., loin, com.....	24½
Steer, hfr., loin, util.....	21½

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for kosh. cuts, where permitted, are not included in prices.

## \*FRESH PORK CUTS

Western

Pork loins, fr., 12 lbs. da.....	23½
Shoulders, reg.....	20½
Butts, reg., 4/8 lbs.....	24½
Hams, reg., under 14 lbs.....	22
Hams, skinned fresh, under 14 lbs.....	24
Picnics, fr., bone in.....	19½
Pork trim., ex. lean.....	30½
Pork trim., reg.....	17½
Spareribs, med.....	13½

City

Pork loins, fr., 10/12 lbs.....	26½
Shoulders, reg.....	21½
Butts, boneless, C. T.....	31
Hams, reg., und. 14 lbs.....	23½
Hams, skind., und. 14 lbs.....	25½
Picnics, bone in.....	19½
Pork trim., ex. lean.....	31½
Pork trim., reg.....	19½
Spareribs, med.....	19
Boston butts, 4/8 lbs.....	27½

## \*COOKED HAMS

Ckd. hams, skin on, fattd.....	43
8/dn.....	
Ckd. hams, skinless, fattd.....	46½
8/dn.....	

## \*SMOKED MEATS

Reg. hams, under 14 lbs.....	38
Reg. hams, 14/18 lbs.....	37½
Reg. hams, over 18 lbs.....	36½
Skd. hams, under 14 lbs.....	38
Skd. hams, 14/18 lbs.....	37½
Skd. hams, over 18 lbs.....	36½
Picnics, bone in.....	30½
Bacon, west., 8/12 lbs.....	30½
Bacon, city, 8/12 lbs.....	30½
Beef tongue, light.....	31
Beef tongue, heavy.....	31

\*Quotations on pork items are for less than 5,000 lb lots and include all permitted additions.

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
Nov. 15, under 80 lbs.....	\$19.77
81 to 99 lbs.....	19.00
100 to 119 lbs.....	18.61
120 to 136 lbs.....	18.20
137 to 153 lbs.....	17.81
154 to 171 lbs.....	17.41
172 to 188 lbs.....	17.07

## \*DRESSED VEAL

### Hide off

Choice, 50¢/275 lbs.....	22½
Good, 50¢/275 lbs.....	21½
Common, 50¢/275 lbs.....	19½
Utility, 50¢/275 lbs.....	17½

\*Quot. are for zone 9 and include 50c for del. An additional ½¢ per cwt. permitted if wrapped in stock-inette.

## DRESSED SHEEP AND LAMBS

Lamb, choice.....	27½
Lamb, good.....	25½
Lamb, com.....	23½
Mutton, gd. & ch.....	16½
Mutton, util. & cull.....	13½

Quot. are for zone 9.

## FANCY MEATS

Tongues, Type A.....	25½
Sweetbreads, beef, Type A.....	26½
Sweetbreads, veal, Type A.....	41½
Beef kidneys.....	12½
Lamb fries, per lb.....	29½
Livers, beef, Type A.....	24½
Oxtails, under ½ lb.....	9½

Prices c. l. and loose basis for zone 9. For lots under 500 lb. add \$0.625.

## BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Indible suet.....	4.75 per cwt.

## CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended Nov. 11, 1944, were reported as follows:

	Week Nov. 11	Previous week	Same week '43
Cured meats, pounds.....	29,554,000	32,792,000	34,338,000
Fresh meats, pounds.....	48,992,000	52,128,000	44,112,000
Lard, pounds.....	6,871,000	5,856,000	10,551,000

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## USE NEVERFAIL 3-DAY HAM CURE

These days your customers are willing to pay for the best. Give them hams processed with NEVERFAIL 3-Day Ham Cure . . . for even, eye-catching pink color . . . for fine texture and uniform mildness . . . for that good, old-fashioned, full-bodied ham flavor . . . plus that special aromatic fragrance obtained only by using NEVERFAIL 3-Day Ham Cure. Write us!



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Canadian Plant: Windsor, Ontario



*From the National Provisioner Daily Market Service*

CARLOT TRADING LOOSE, BASIS,  
F.O.B. CHICAGO OR CHICAGO  
BASIS

THURSDAY, NOVEMBER 16, 1944  
Top figures represent O.P.A.  
ceilings

	Fresh or Frozen	S.P.
8-10 .....	21 1/4	21 1/4
10-12 .....	21 1/4	21 1/4
12-14 .....	21 1/2	21 1/2
14-16 .....	20 1/2	20 1/2

Fresh or Frozen		S.P.
16-18 .....	20%	20%
18-20 .....	19%	19%
20-22 .....	19%	19%

	Fresh or Frozen	S.P.
10-12 .....	23 1/2	23 1/2
12-14 .....	23 1/2	23 1/2
14-16 .....	22 3/4	22 3/4
16-18 .....	22 3/4	22 3/4

	Fresh or Frozen	S.P.
4-6 .....	19¢	19¢
6-8 .....	19¢	19¢
8-10 .....	19¢	19¢
10-12 .....	19¢	19¢
12-14 .....	19¢	19¢
Short shank 1/4c over.		

MONDAY, NOV. 13, THROUGH  
FRIDAY, NOV. 17, 1944

Prices of prime steam lard:

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Nov. 13.....	13.80	12.80b	12.75n
Nov. 14.....	13.80	12.80b	12.75n
Nov. 15.....	13.80	12.80b	12.75n
Nov. 16.....	13.80	12.80b	12.75n
Nov. 17.....	13.80	12.80b	12.75n

Refined lard tierces, f.o.b.	
Chicago C. L.	14.55
Kettle rend., tierces, f.o.b.	
Chicago C. L.	15.05
Leaf, kettle rend., tierces,	
f.o.b. Chicago C. L.	15.05
Neutral, tierces, f.o.b.	
Chicago C. L.	15.55
Shortening, tierces, c.a.f.	16.50

New York, Nov. 15, 1944

There was some trading the past week in cracklings at 80c per unit, f.o.b. New York and some high grade material was reported sold at \$1.00 per unit.

The demand for blood was not too active, and sellers are asking \$5.53 f.o.b. New York. Some wet rendered tankage sold at \$5.00 per unit, f.o.b. New York.

**Fresh or Frozen**

6-8	.....	17%	18%
8-10	.....	16%	17%
10-12	.....	16%	17%
12-14	.....	15%	16%
14-16	.....	15%	16%
16-18	.....	14%	15%

	Clear	Rib
18-20 .....	14%	14%
20-25 .....	14%	14%
25-30 .....	14%	14%
30-35 .....	14%	14%
35-40 .....	14%	14%
40-50 .....	14%	14%

16-20 .....	13%
20-25 .....	18%
25 and up.....	13%

	Green or Frozen	Cured
6-8 .....	10%	10%
8-10 .....	10%	10%
10-12 .....	10%	10%
12-14 .....	10%	10%
14-16 .....	10%	10%
16-18 .....	11%	11%
18-20 .....	11%	11%
20-25 .....	11%	11%

	Fresh or Frozen	Cure
Regular plates..10½		11
Clear plates..... 9½	†9% @ 10	10
Jowl butts..... 9½		10
Square jowls.....11		12

†Quoted below ceiling.

## BASIS NEW YORK DELIVERY


Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 10% per unit	5.53
Unground, fish scrap, dried, 10% B. P. L.	
f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.l.f.	
bulk	55.00
Not shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories	4.00 & 50c
Sediment, fish scrap, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	53.00
Feeding tankage, unground, 10-11% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-11% ammonia, 10% B. P. L., bulk	5.00

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works..	\$42.00
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works.	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.65

45/50% protein, unground.....\$ .80

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for October, 1944, and 1943, as reported by H. L. Sparks & Co.:

	Oct., 1944	Oct., 1943
Total receipts .....	229,580	257,425
Av. wts., lbs.....	228	225
Top prices:		
Highest .....	\$14.75	\$15.00
Lowest .....	14.00	14.35
Average cost .....	14.45	14.48



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**OF 1**  
**CRACKLIN**  
**6-1**

● Above are shown the three Anderson Expellers that serve the crackling manufacturing field. Each model has its own use, based on a plant's capacity. We have never seen a plant whose crackling requirements could not be satisfied with one or more of the above machines. We are certain that one of these Expellers will meet your every post-war requirement. Write and tell us your capacity and let us make recommendations.

**THE V. D. ANDERSON CO.**  
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Completely covers all phases of sausage manufacturing, beginning with the development of the industry, plant layouts to insure highest efficiency, refrigeration and air conditioning and similar related subjects. Special chapter on manufacturing, cost figuring and sausage materials. Many pages of formulas, including all recognized types such as pork sausage, specialty sausage, frankfurters, liver products, minced sausage, spiced meats, kosher style products, and foreign style sausages. Complete information on head cheese, souse and similar items. Full directions for manufacture and processing of dry sausage, meat loaves, loaf products, meat specialties, cooked hams and corned beef. Additional chapters on trouble shooting and sausage laws and regulations.

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## THE NATIONAL PROVISIONER

407 S. Dearborn St., Chicago 5, Illinois

# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

**TALLOW AND GREASES.**—Buying interest is very broad for all grades of tallows and greases and even the lower grades are now actively bought at full ceiling prices. The WFA this week announced that soapers may no longer use refined and rendered pork fat, allowing only the use of those greases bought before November 13. The disappointing lard production in the last few weeks probably made this step necessary as an effort to conserve as much edible fat as possible. Lard output last week showed a contra-seasonal drop and was sharply under a year ago. Grease output was also reported to be much lighter, as was production of tallows and greases.

At Chicago and in the East a moderate to light trading was reported on practically all grades of tallows and greases. Sales reported included a tank or more of fancy tallow at 8½c; choice, 8½c; special, 8½c, and lower grades all at maximum levels. Sales in greases included choice white at 8½c; A-white, 8½c; yellow, 8½c, and brown at 7½c.

**NEATSFOT OIL.**—Conditions continue unchanged in the neatsofoot oil market. Orders appear to be plentiful, but apparently most users are forced to other oils for their needs because of the lack of offerings of neatsofoot oil. Prices are quoted firm at ceiling levels.

**STEARINE.**—Quotations on stearine are firm with offerings of product almost lacking. Prime oleo stearine continues at 10.61c and yellow grease stearine at 8.50c.

**OLEO OIL.**—Oleo oil is inactive at present, but quoted firm on light offerings. Extra in tierces is 13.04c and prime oleo oil is 12.75c, also in tierces.

**GREASE OIL.**—Routine trading is reported in grease oils with the market mostly steady. No. 1 is 14c; prime burning, 15¼c, and acidless tallow oil, 13¼c.

## VEGETABLE OILS

Trading in the various branches of the vegetable oils market continued to be more or less featureless this week with most product allocated among users. Most trading was again at ceiling levels with offerings below demands. There were no important changes in regulations, although the WFA issued an order that prohibited soap makers from using refined and rendered pork fat. Purchases made prior to November 13 can still be used. Production of lard has been rather disappointing, with hog slaughter for last week falling below a week earlier and also sharply under a year ago.

**SOYBEAN OIL.**—Contracting of oils for the first half of next year continued this week with most of the business being reported from west of the Mississippi river. The bulk of the business is being done on the basis of ceiling price at time of delivery. Practically no oil is being offered for nearby delivery and orders continued to be unfilled.

**PEANUT OIL.**—There is no sign of increased trading on peanut oil with most of the product moving under allocation. Quotations remain at full ceiling levels.

**OLIVE OIL.**—Spot demand is very heavy and practically no olive oil stock is available. The Olive Oil Association of America, Inc., held a meeting this week to discuss OPA regulations, particularly those pertaining to imported olive oil.

**COTTONSEED OIL.**—The Census Bureau reported this week that cottonseed crushed in the three-month period August 1 to October 31 totaled 976,685 tons, compared with 1,266,948 tons in the corresponding period of last year. Cottonseed oil consumption for October was 217,643 barrels against 192,493 barrels a month earlier and 287,490 barrels a year ago.

## BY-PRODUCTS MARKETS

### Blood

	Unit Ammonia
Unground, loose .....	\$5.58*

### Digester Feed Tankage Materials

Unground, per unit ammonia .....	\$5.58*
Liquid stick, tank cars .....	\$2.50@2.65

### Packhouse Feeds

	Carlots, per ton
65% digester tankage, bulk .....	\$76.85
60% digester tankage, bulk .....	71.04
55% digester tankage, bulk .....	65.66
50% digester tankage, bulk .....	60.28
45% digester tankage, bulk .....	54.88
50% meat and bone meal scraps, bulk .....	70.00
†Bloodmeal .....	80.45*
Special steam bone-meal .....	50.00@55.00

†Based on 15 units of ammonia.

### Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50 .....	\$35.00@36.00
Steam, ground, 2 & 26 .....	35.00@36.00

### Fertilizer Materials

	Per ton
High grade tankage, ground .....	\$3.85@4.00*
10@11% ammonia .....	35.00@36.00
Bone tankage, unground, per ton .....	30.00@31.00
Hoof meal .....	4.25@4.50

### Dry Rendered Tankage

	Per unit
**Hard pressed and expeller unground .....	\$1.00@1.10
45 to 75% protein .....	

\*\*Quoted under ceiling, del'd. mid-west point basis.

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed) .....	\$1.00*
Hide trimmings (limed) .....	.50*
Sinews and pissies (green, salted) .....	1.00*
	Per ton
Cattle jaws, skulls and knuckles .....	\$45.00*
Pig skin scraps and trim, per lb. ....	7½@7¾

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

	Per ton
Round shins, heavy .....	\$70.00@80.00
light .....	70.00
Flat shins, heavy .....	65.00@70.00
light .....	65.00
Blades, buttocks, shoulders & thighs .....	62.50@65.00
Hoofs, white .....	55.00@57.50
Hoofs, house run, assorted .....	40.00
Junk bones .....	\$36.00

†Delivered Chicago.

### Animal Hair

Winter coil dried, per ton .....	\$ 80.00
Summer coil dried, per ton .....	35.00@37.50
Winter processed, lb. ....	8
Winter processed, gray, lb. ....	8
Cattle switches .....	4 @ 4½

## BOSS COOKERS for EDIBLE and INEDIBLE RENDERING

These cookers may be furnished with motor, as shown in illustration, or may also be equipped with engine for plants in which exhaust steam is not available.

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824 Exchange Ave., U. S. Yards, Chicago 9, Ill.





# HIDES AND SKINS

**Domestic packer hide markets inactive**  
—Next buying permits scheduled for Nov. 27—Trade resumed in South American market.

## Chicago

**HIDES.**—There was no opportunity for trading in domestic packer hides or calfskins this week. The buying permits for Oct. hides expired on Nov. 11; the next buying permits, covering Nov. hides, are presently scheduled to be released and valid for trading on Nov. 27, and to expire Dec. 9, and according to traders there is not much prospect of any interim permits being issued in the meantime.

The last trading permits for packer hides are understood to have been filled, although in some instances by the substitution of other hides for heavy steers, which were in short supply. While reports vary, most traders indicate that their permits for small packer stock were also just about filled. The New York and Pacific Coast markets were also well sold up, with full ceiling prices paid on all selections.

Cattle and calf slaughter has during the past two weeks receded somewhat from the peak points reached at the end of October. According to the estimate of the War Meat Board, the cattle kill

for the country as a whole last week totalled 306,000 head, as against 326,000 for the previous week, and 310,000 for the corresponding week a year ago. Calf slaughter last week was estimated at 206,000 head, a decrease of 12,000 from the preceding week, but still 63,000 over the same week of last year.

There has been no definite announcement as yet regarding plans of the UNRRA toward furnishing over the next three months supplies of hides and kips for the liberated European countries. The delay in resumption of trading in the South American market was thought to have been caused in part by the UNRRA plans, inasmuch as foreign hides were to be used for the greater part.

## FOREIGN WET SALTED HIDES.

Trading opened up in the South American market at early mid-week, with unchanged prices paid; 12,000 heavy steers, 3,000 light steers, and 1,300 reject light steers sold. There was further sizeable trading later, when buyers in the States took 5,000 Smithfield steers, 3,000 Argentine reject steers, 1,000 LaBlanca reject light steers, 1,000 northern Rosa Fe steers, and 3,000 Anglo light steers; England bought 3,000 Rosa Fe steers and 3,000 Anglo light steers. Buyers who act for both England and the States bought 3,200

Sansinena, 3,000 LaPlata and 1,500 Gualeguaychu steers; 1,250 Gualeguaychu light steers; 1,000 Smithfield, 500 LaBlanca and 500 Sansinena steers; 300 LaPlata reject steers; 2,400 LaPlata and 400 other light reject steers.

**CALF AND KIPSKINS.**—Supplies of light calfskins were short during the last trading activity, while heavy calfskins and especially kipskins were in ample supply, but all trading was done at the full ceiling prices as previously listed. City calf and kipskins were also well cleaned up. Demand was not as keen for country kips, due to the plentiful supply of packer stock, but all reported sales were made at full ceiling levels. Production has eased off a bit for the first two weeks of Nov. from the peak at the end of October.

**SHEEPSKINS.**—Quotations on packer shearlings are still made in a wide range; current production is light and mostly No. 1's, and mouton or fur buyers will pay considerably higher prices than the regular shearling tannery, especially where some sort of selection can be obtained. One car of straight-run shearlings sold this week at \$1.75 for No. 1's, 90c for No. 2's and 70c for No. 3's; one buyer indicated some No. 1's obtainable at \$1.50, while sales continue to be reported in other directions to special buyers at \$2.00@2.15 for No. 1's, with No. 2's quoted up to \$1.10@1.20, and No. 3's 85@90c. Pickled skins are short of the demand and moving readily at full individual ceilings by

## OLD PLANTATION SEASONINGS

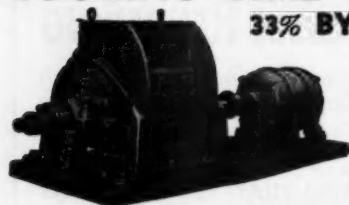
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COSTS

Reduces fats, bones, carcasses, etc., to uniform fineness. Ground product

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## STEDMAN 2-STAGE GRINDERS

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Grind cracklings, tankage, bones, etc. to desired fineness in one operation. Cut grinding cost, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H. P.—capacities 50 to 20,000 lbs. hourly. Write for catalog No. 310.

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# WEEK'S CLOSING MARKETS

## CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Nov. 17, '44	Prev. week	Cor. week, 1943
Hvy. nat. str.	@15 1/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/4	@14 1/4	@14 1/4
Hvy. bott.	@14 1/4	@14 1/4	@14 1/4
Brnd'd str.	@14	@14	@14
Hvy. Cal. str.	@15	@15	@15
Brnd'd cows	@14 1/4	@14 1/4	@14 1/4
Hvy. nat. cows	@15 1/4	@15 1/4	@15 1/4
Brnd'd cows	@14 1/4	@14 1/4	@14 1/4
Nat. bulls	@11	@11	@11
Brnd'd bulls	@11	@11	@11
Calif. hds.	23 1/4 @27	23 1/4 @27	23 1/4 @27
Kips, nat.	@17 1/4	@17 1/4	@17 1/4
Kips, brnd'd	@17 1/4	@17 1/4	@17 1/4
Slanks, reg.	@1.10	@1.10	@1.10
Slanks, hris.	@.55	@.55	@.55

## CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Brnd'd all-wts.	@14	@14	@14
Nat. bulls	@11 1/4	@11 1/4	@11 1/4
Brnd'd bulls	@10 1/4	@10 1/4	@10 1/4
Calif. hds.	20 1/4 @23	20 1/4 @23	20 1/4 @23
Kips, nat.	@18	@18	@18
Slanks, reg.	@1.10	@1.10	@1.10
Slanks, hris.	@.55	@.55	@.55

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slanks quoted flat.

## COUNTRY HIDES

Hvy. steers	@15	@15	@15
Hvy. cows	@15	@15	@15
Bulls	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11 1/4	@11 1/4	@11 1/4
Calif. hds.	16 @18	16 @18	16 @18
Kipkins	@19	@19	@19
Horseshoes	6.25 @7.85	6.25 @7.85	6.50 @8.00

All country hides and skins quoted on flat basis.

## SHEEPSKINS

Fur, shearings	1.50 @2.15	1.35 @2.00	1.50 @1.00
Dry pelts	.25 @25 1/2	.25 @25 1/2	.27 1/2 @28 1/2

## CALIFORNIA SLAUGHTER

State-inspected kill of livestock for October 1944:

	No.
Cattle	15,340
Calves	24,796
Hogs	11,205
Sheep	19,788

Meat food products produced during the month were:

	Lbs.
Sausage	2,007,613
Pork and beef	2,009,396
Lard and substitutes	127,664
Total	4,234,872

## SEPTEMBER BUFFALO LIVESTOCK

September receipts, shipments and slaughter at Buffalo, N. Y.:

	Cattle	Calves	Hogs	Sheep
Receipts	35,062	12,892	16,941	67,285
Shipments	22,505	7,397	8,083	54,107
Local slaughter	12,542	5,363	12,679	12,097

grades, with market quotable \$7.75@8.00 per doz. packer sheep and lamb skins. There has been no definite confirmation of prices paid on recent sales of mid-west packer wool pelts; some in the trade credit \$2.90@2.92 1/2 per cwt. liveweight basis as having been paid for Nov. western pelts, with natives around \$2.65 per cwt.; others claim both westerns and natives sold around \$2.75 per cwt., and some trading is awaited in the local market to more clearly define values.

## FRIDAY'S CLOSING

### Provisions

Trading in the provision market was again on the light side, due to the fact that sellers were demanding full exemptions from buyers. However, offerings were very moderate and some items were almost absent from the market. Hog receipts were moderate and prices firm.

### Cottonseed Oil

Dec. 14.31n; Jan. unq.; Mar. 14.10b@14.28ax; May 14.00b@14.31ax; July 13.90b@14.30ax; Sept. 13.85b@13.70ax; Oct. 13.40b@13.70ax. Quiet, no sales.

## CCC Purchases and Announcements

**PURCHASES.**—During the week ended November 11, purchases by the CCC included 8,689,000 lbs. frozen pork; 8,327,000 lbs. cured pork; 1,167,000 lbs. frozen beef and veal; 1,684,000 lbs. frozen lamb and mutton; 5,668,000 lbs. canned meats; 12,810,000 lbs. lard, and 31,000 bundles, 100 yards each, hog casings.

**BUYING.**—Inspected packers were notified this week that purchases of brawn, liver spread, and meat food products and gravy are temporarily suspended. Since offers of regular canned meats do not meet requirements, this action is deemed necessary.

The agency also notified packers that under the provisions of the pork set-aside, the following percentages of the total amounts must be made available to the CCC: Frozen pork sides or cured Wiltshires, 100 per cent; hams, 35 per cent; square cut and seedless bellies, 35 per cent; loins, 20 per cent, and fat cuts, 100 per cent.

**NOTICE.**—The CCC has again requested inspected packers to submit large offerings of canned meats, principally tushonka and bulk pork sausage, which are greatly needed by the Russian army. The agency pointed out that these items are real factors in maintaining the fighting stamina of the Russians in the front lines during the winter months.

**STOCKINETTE BAGS.**—Some recent deliveries of hog sides, telescoped lamb and veal sides have arrived in unsatisfactory condition, the CCC reports. Some packers have not been using stockinette bags and crinkled paper in accordance with the specifications required for such covering. However, in view of the critical situation on these supplies, the CCC offers several alternatives that may be used if proper coverings are not available.

Invest in Victory! Buy War Bonds!



## "Main Street" IS GOING TO SEE A LOT OF CHANGES

Every City Official, Engineer and Plant and Factory superintendent had better be ready and willing to go along in a lot of new changes for the active days of postwar. Your America is going to be a pretty alive and progressive country. Things are going to happen very rapidly.

There is one mighty big and important fact that all should remember: . . . all progress, growth and development will absolutely depend upon an adequate and thoroughly dependable supply of water.

As after World War I, Layne is now swinging over to industrial and municipal Well Water System installation work. The requirements for peace time need are now being given special attention. The building of Layne high efficiency pumps is continuing without let up. Field testing and drill crews are up to full strength. Ready now are all kinds of parts, supplies and new equipment for the enlarging or the reconditioning of old wells. All branches of Layne service are ready to serve on important Water Supply work.

If your needs are for more water, or if your present system needs service, better get in touch with Layne without delay. For late literature, catalogs, etc., address Layne & Bowler, Inc., General Offices, Memphis 8, Tennessee.

**AFFILIATED COMPANIES:** Layne-Arkansas Co., Stuttgart, Ark.; Layne-Atlantic Co., Norfolk, Va.; Layne-Central Co., Memphis, Tenn.; Layne-Northern Co., Mishawaka, Ind.; Layne-Louisiana Co., Lake Charles, La.; Louisiana Well Co., Monroe, La.; Layne-New York City, New York City; Layne-Northwest Co., Milwaukee, Wis.; Layne-Ohio Co., Columbus, Ohio; Layne-Texas Co., Houston, Texas; Layne-Western Co., Kansas City, Mo.; Layne-Western Co., of Minnesota, Minneapolis, Minn.; International Water Supply Ltd., London, Ontario, Canada.



## WELL WATER SYSTEMS DEEP WELL PUMPS

BUILDERS OF WELL WATER SYSTEMS FOR INDUSTRIES AND MUNICIPALITIES

## FLASHES ON SUPPLIERS

**CONTINENTAL CAN CO.**—The following changes in sales assignments have been announced by R. L. Perin, general sales manager of the central division, Continental Can Co.: F. P. Van Wazer, Jr., is now in charge of general line and packers' can sales in the Minneapolis territory; John R. Porn is handling both general line and packers' can sales in the Des Moines area, and H. D. Schone is cooperating with Carl Thomas in handling packers' can business in the Ozarks.

**YALE & TOWNE MFG. CO.**—The appointment of Richard S. Johnson as research engineer on the staff of Charles S. Schroeder, chief engineer, Philadelphia division, Yale & Towne Mfg. Co., is announced by James C. Morgan, general manager.

**YORK CORP.**—J. Donald Smith, manager of the sales promotion department of the York Corp., has been named advertising manager, it is announced by S. E. Lauer, president. His new assignment will place Smith in charge of all sales promotion, publicity and advertising activities for York refrigeration and air conditioning.

**ALLIS-CHALMERS MFG. CO.**—R. W. Davis has been appointed general manager of the Norwood, O., plant of the Allis-Chalmers Mfg. Co., it is announced by Walter Geist, president. Previous to his appointment, Davis was assistant manager of the company's electrical department at Milwaukee, Wis., but for nearly two years had been on leave of absence while serving as director of the electrical equipment branch of the War Production Board.

**MATHIESON ALKALI WORKS.**—Production of ammonia at a new plant in Lake Charles, La., is announced by George W. Dolan, president, Mathieson Alkali Works, Inc., New York, N. Y. Although the new plant, said to be one of the two largest in the country producing ammonia from natural gas, is at present engaged fully in war production, it will be used to manufacture chemical fertilizers and anhydrous ammonia for refrigeration when peace comes.

**CONTINENTAL CAN CO.**—Central division office of Continental Can Co. in Chicago will move from the Conway bldg., 111 W. Washington st., to the Field bldg., 135 S. La Salle st., on or about December 1, according to an announcement by R. L. Perin, general sales manager, central division. The new office will be headquarters for both packers' cans and general line sales departments.

**MARCO CO.**—Dr. S. Henry Ayers has joined the Marco Co., Inc., Wilmington, Del., as head of its research laboratory, it is announced, Dr. Ayers is a graduate of the Massachusetts Institute of Technology where he received his basic training. For many years he was connected with the research laboratory of the U. S. Department of Agriculture.

He also served as director of research for the Glass Container Association, as well as for two of the large can companies.

**CANTON STOCKER CORP.**—Four new factory representatives have joined the sales network of the Canton Stocker Corp., Canton, Ohio. They are W. C. Fletcher, sr., and W. C. Fletcher, jr., who will represent Canton in Louisville, Ky.; Chas. Bartels, who will serve the Detroit area, and the firm of Seltzer & Co. which will represent Canton in Boston, Mass.

**ATMOS CORPORATION.**—Atmos Corporation has announced its removal to new and larger quarters at 955 W. Schubert ave., Chicago 14, Ill. Telephone number is Bittersweet 7818.

**SYLVANIA INDUSTRIAL CORP.**—For the fourth time in less than two years, Sylvania Industrial Corp., New York, N. Y., has won the Army-Navy "E," entitling the concern to add a third white star to its award flag. Sylvania is now devoting the bulk of its cellophane output to military purposes, although some cellophane wrappings and casings are still being manufactured for the domestic food industry.

**GENERAL ELECTRIC CO.**—The appointment of George E. Simons as advertising and sales promotion manager of the General Electric air conditioning and commercial refrigeration divisions is announced. Prior to his appointment, Simons served as advertising manager of the General Electric X-Ray Corp. in Chicago.

**MACK TRUCKS, INC.**—William P. Mitchell has been appointed assistant chief engineer of Mack Trucks, Inc., it is announced by L. C. Josephs, vice president and chief engineer of the company. Mitchell recently returned from Great Britain, where he had been serving in an advisory capacity on military truck transport at the invitation of the British government.

## Canada's Cattle Herds Growing; '44 Kill Large

**MONTREAL.**—A farm policy of enlarging Canadian cattle herds, begun two years ago, appears to have reached its peak with official estimates that inspected slaughtering in 1944 may reach a record of 1,300,000 head. Extension of Canadian herds to meet beef requirements became possible on a large scale in 1942 following a rich crop of feed and other grains, which permitted farmers to set up feed reserves and plan their herds for a considerable period ahead.

Two years ago beef shortages occurred in various sections of Canada and to maintain domestic supplies the export of beef cattle to the United States was halted. The government now is considering suggestions that this export market should be reopened, as packing plants, which have encountered labor difficulties, are unable to handle

all the cattle marketed by farmers.

In addition to meeting domestic requirements, cattle marketings this year have been sufficient to permit Canadian Meat Board beef purchases for export to the United Kingdom totaling some 90,000,000 lbs., the equivalent of some 200,000 head of cattle.

## SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection, October, 1944, by stations:

	Cattle	Calves	Hogs	Sheep
<b>NORTH ATLANTIC</b>				
New York, Newark and Jersey				
City .....	56,217	68,624	223,071	267,121
Baltimore & Phila. ....	18,124	4,461	106,916	12,114
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, & Indpls. ....	53,776	19,945	233,300	84,367
Chicago, Elmhurst, & St. Paul-Wis. Group <sup>1</sup> .....	158,074	53,265	405,490	229,080
St. Louis	128,806	133,178	402,856	132,496
Area <sup>2</sup> .....	82,802	80,973	306,500	90,000
St. Paul City .....	45,159	17,931	84,813	97,979
Omaha .....	95,102	20,135	156,451	122,423
Kansas City .....	117,565	47,654	173,680	161,897
Iowa & So. Minn. <sup>3</sup> .....	77,815	50,100	609,067	200,880
<b>SOUTHEAST<sup>4</sup></b>	87,065	80,432	73,864	0
<b>SO. CENT.</b>				
WEST <sup>5</sup> .....	141,073	135,627	182,454	227,387
<b>ROCKY MOUNT.</b>				
TAIN <sup>6</sup> .....	33,982	14,005	52,880	73,330
<b>PACIFIC<sup>7</sup></b> .....	82,977	19,556	99,534	173,639
All other stations ....	824,456	228,653	1,088,181	394,323
<b>TOTAL</b>				
Oct., 1944 .....	1,450,572	919,500	4,223,255	2,230,340
<b>TOTAL</b>				
Sept., 1944 .....	1,310,310	763,123	3,520,533	2,002,601
<b>TOTAL</b>				
Oct., 1943 .....	1,274,543	654,865	4,080,196	2,030,200
Av. Oct. 5-Yr. (1939-43) .....	1,106,837	551,466	4,206,737	1,966,303

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Wis. <sup>2</sup>Includes St. Louis Nat'l Stock Yards, E. St. Louis, Ill., & St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Buena Vista, Waterloo, Iowa and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla. and Albany, Alaska. <sup>5</sup>Includes Cedar Rapids, Des Moines, Titon, Ga. <sup>6</sup>Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Fort Worth, Tex. <sup>7</sup>Includes Denver, Colo., and Ogden, Salt Lake, Utah. <sup>8</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

## CATTLE FEEDING OUTLOOK

The Department of Agriculture states that feeding of cattle for better grades of beef is expected to continue on a reduced scale during the coming winter and spring. No estimate on the actual number to be fed in middle western Corn Belt areas was given, but the Department said the number may not be far different from last year's reduced volume.

A factor influencing feeding operations, officials said, is a narrow spread between prices of unfinished and fattened cattle. The wider the spread, the greater the incentive to feed cattle to heavier weights and better quality beef.

The Department said the number of stocker and feeder cattle shipped into the 11 Corn Belt states during October was about 8 per cent smaller than in October last year, and was the second smallest in six years. Iowa was the only state that received more cattle than a year ago.

Reports from western states indicate that the volume of feeding in those states will be smaller than last year.



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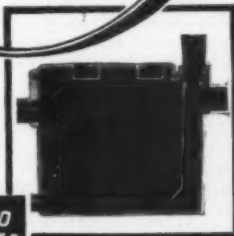
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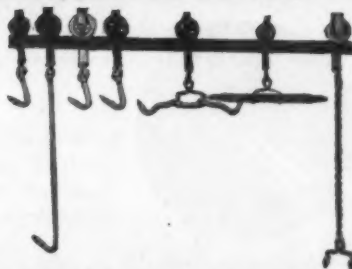
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# LIVESTOCK MARKETS *Weekly Review*

## Lamb Feeding Below Volume of Year Ago

**I**NFORMATION available early in November points to a material reduction from a year earlier in the number of lambs fed in feedlots, partially offset by a sharp increase in the number finished on wheat pastures, the Department of Agriculture reported this week. It now seems probable that there will be fewer lambs finished in practically all of the Corn Belt states except Kansas and in nearly all of the western states.

There will be more lambs finished in Kansas, Oklahoma, and Texas—mostly on wheat pastures. Present indications are that the volume of lamb feeding in the 1944-45 season will be the smallest in at least ten years.

Shipments of feeder lambs into the 11 Corn Belt states, excluding Kansas, in October were about 15 per cent smaller than in October last year and the smallest for the month in at least six years. There were reductions in shipments both from stock yard markets and directly, the largest being in the latter category. For the four months, July through October, total shipments into these states were about 16 per cent below those of a year earlier and also the smallest in six years. Shipments were below last year for all of these states except Illinois and Wisconsin, where they were little changed.

On the other hand, shipments into Kansas during October were nearly three times as large as in October last year, but below the record movement in 1942. Wheat pastures made very good growth during October and were furnishing excellent feed generally by the end of the month, with lambs generally making good gains. It seems probable that the volume of feeding will be at least double that of last season, al-

## BUYS FOR WILSON

H. C. "Bert" Overman, Wilson & Co's. head cattle buyer for the last three years, with the company since 1918, is another of the old school at the Chicago Yards. His early training was as a trader and then a buyer before coming with Wilson. His ability to appraise the merits of finished cattle was recognized years ago when he was first called upon to be a judge at the International Live Stock Exposition. He has been called upon to repeat judging many times. Overman is one of the best liked buyers in the yards.



AP Wire

though somewhat below that of 1942-43.

Reports from the western states are that lamb feeding will be on a reduced scale from last year in nearly all of these states. In the leading lamb feeding state of Colorado it now appears that the number of lambs fed this year will be somewhat smaller than last and the smallest in more than ten years. Most of the reduction will be in the Arkansas valley. Substantial reductions are indicated for Montana, Wyoming and New Mexico, and small reductions for all the Pacific coast states.

A substantial increase in lamb feeding both on wheat pastures and in feedlots in the plains areas of Texas, is expected, as well as an increase in wheat pasture feeding in Oklahoma. The number fed in North Dakota will probably be well below last year.

## CASH RECEIPTS FROM FARM MARKETINGS IN 1945

Total cash receipts from farm marketings in 1945 may drop 5 to 10 per cent below 1944, on account of some reduction in marketings and in demand, the Bureau of Agricultural Economics, U. S. Department of Agriculture, reports. Income from crop sales is not expected to change materially. The 1945 decrease in income from livestock and livestock products probably will be much greater, as a decline of about 20 per cent in hog marketings is expected, as well as a drop of about 10 per cent in egg and chicken production.

Cash receipts from farm marketings are now estimated at \$19.8 billion for 1944, 3 per cent above the \$19.3 billion in 1943.

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**LIVESTOCK ORDER BUYING CO.**  
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West Fargo, N.D. Billings, Mont.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, November 16, 1944, reported by Office of Distribution, War Food Administration:

2006 (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

### BARROWS AND GILTS:

Good and choice:					
120-140 lbs.	\$12.00-13.25	\$11.50-12.75			
140-160 lbs.	13.00-13.90	12.50-13.50	\$13.70-14.15	\$13.40-13.75	\$13.25-13.50
160-180 lbs.	13.50-14.15	13.50-14.10	13.90-14.25	13.65-14.15	13.50-13.65
180-200 lbs.	14.00-14.35	14.00-14.10	14.10-14.35	14.05-14.20	13.65-13.75
200-220 lbs.	14.25-14.35	14.00-14.10	14.10-14.35	14.15-14.20	13.75 only
220-240 lbs.	14.25-14.35	14.00-14.10	14.10-14.35	14.15-14.20	13.75 only
240-270 lbs.	14.25-14.35	14.00-14.10	14.10-14.35	14.15-14.20	13.75 only
270-300 lbs.	14.00 only	13.75-13.85	13.70 only	13.75 only	13.60-13.70
300-330 lbs.	14.00 only	13.75-13.85	13.70 only	13.75 only	13.60-13.70
330-360 lbs.	14.00 only	13.75-13.85	13.70 only	13.75 only	13.60 only

Medium:					
160-220 lbs.	12.75-14.00	12.50-14.00	13.50-14.25	13.40-14.10	13.00-13.40

### ROWS:

Good and choice:					
270-300 lbs.	14.00 only	13.65-13.70	13.70 only	13.75 only	13.60 only
300-330 lbs.	14.00 only	13.65-13.70	13.70 only	13.75 only	13.60 only
330-360 lbs.	14.00 only	13.65-13.70	13.70 only	13.75 only	13.60 only
360-400 lbs.	14.00 only	13.65-13.70	13.70 only	13.75 only	13.60 only

Good:					
400-450 lbs.	14.00 only	13.65-13.70	13.70 only	13.75 only	13.60 only
450-550 lbs.	13.90-14.00	13.65-13.70	13.70 only	13.65-13.75	13.60 only

Medium:					
250-350 lbs.	12.50-13.50	12.75-13.00	13.25-13.70	13.40-13.65	13.25-13.40

### SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:					
700-900 lbs.	17.00-18.00	16.00-17.00	16.00-17.25	15.25-17.50	16.50-17.75
900-1100 lbs.	17.25-18.50	16.25-17.25	16.00-17.50	15.50-17.50	16.50-18.00
1100-1300 lbs.	17.25-18.50	16.50-17.50	16.25-17.75	15.50-17.50	16.50-18.25
1300-1500 lbs.	17.25-18.40	16.50-17.50	16.25-17.75	15.75-17.50	16.50-18.25

STEERS, Good:					
700-900 lbs.	14.75-17.25	13.75-16.00	13.75-16.00	13.50-15.50	14.50-16.50
900-1100 lbs.	14.75-17.50	14.00-16.25	14.00-16.25	13.50-15.50	14.50-16.50
1100-1300 lbs.	14.75-17.50	14.25-16.50	14.25-16.25	13.75-15.75	14.50-16.50
1300-1500 lbs.	14.75-17.50	14.25-16.50	14.25-16.25	14.00-15.75	14.50-16.50

STEERS, Medium:					
700-1100 lbs.	11.25-14.75	11.00-14.00	10.75-14.25	11.25-13.75	11.00-14.50
1100-1300 lbs.	11.50-14.75	11.25-14.25	11.50-14.25	11.50-14.00	11.00-14.50

STEERS, Common:					
700-1100 lbs.	9.25-11.50	9.25-11.25	8.75-11.00	9.50-11.50	7.75-11.00

HEIFERS, Choice:					
600-800 lbs.	16.25-17.25	15.50-16.50	15.50-16.75	15.00-16.25	15.75-17.25
800-1000 lbs.	16.50-17.50	15.75-16.75	15.50-16.75	15.25-16.50	15.75-17.25

HEIFERS, Good:					
600-800 lbs.	14.50-16.25	13.00-15.75	13.75-15.50	12.75-15.25	13.50-15.75
800-1000 lbs.	14.75-16.50	13.25-15.75	13.75-15.50	12.75-15.25	13.50-15.75

HEIFERS, Medium:					
500-900 lbs.	10.00-14.75	9.75-13.25	10.00-13.75	10.00-12.75	10.50-13.50

HEIFERS, Common:					
500-900 lbs.	8.25-10.00	8.00-9.75	7.75-10.00	8.25-10.00	7.00-10.00

COWS, All Weights:					
Good	13.25-14.25	11.50-13.00	11.75-13.00	11.50-13.00	10.50-13.50
Medium	10.50-13.25	9.25-11.50	9.75-11.75	9.75-11.50	8.50-10.50
Cutter & com.	5.75-10.50	6.25-9.25	6.75-9.75	7.00-9.75	5.75-8.50
Canner	5.00-5.75	4.50-6.25	5.25-6.75	5.00-7.00	4.50-5.75

BULLS (Ylgs. Excl.), All Weights:					
Beef, good	12.25-13.75	10.50-11.50	11.25-12.25	10.75-11.75	11.00-12.75
Sausage, good	11.25-11.85	9.50-10.50	10.25-11.25	9.75-10.75	9.75-11.00
Sausage, med.	9.75-11.25	8.75-9.50	9.00-10.25	9.00-9.75	8.75-9.75
Sausage, cut. & com.	7.50-9.75	7.00-8.75	7.25-9.00	7.25-9.00	6.25-8.75

VEALERS:					
Good & choice	14.50-15.50	13.25-14.50	12.00-14.50	12.50-14.00	11.50-14.00
Common & med.	8.50-14.50	10.75-13.25	8.00-12.00	8.50-12.50	6.50-11.50
Cull	7.00-8.50	6.00-10.75	6.50-8.00	6.00-8.50	4.00-6.50

CALVES, 500 lbs. down:					
Good & choice	11.50-13.00	11.50-13.00	10.50-13.50	11.50-13.50	10.00-12.00
Common & med.	7.75-11.50	8.00-11.50	7.50-10.50	8.00-11.50	6.50-10.00
Cull	6.00-7.75	5.75-8.00	6.00-7.50	6.00-8.00	4.50-6.50

### SLAUGHTER LAMBS AND SHEEP:

LAMBS:					
Good & choice	14.40-14.70	13.75-14.50	13.75-14.25	14.00-14.35	13.50-14.00
Medium & good	12.50-14.25	11.75-13.50	12.00-13.50	12.75-13.75	10.00-13.25
Common	10.00-12.00	9.00-11.50	9.50-11.50	10.25-12.50	8.00-9.75

WETHERS:					
Good & choice	12.00-12.75	11.75-12.50	11.75-12.75	11.50-12.25	11.00-12.00
Medium & good	10.50-11.75	10.00-11.50	10.00-11.50	10.00-11.25	9.00-10.75

EWES:					
Good & choice	5.75-6.25	4.50-5.50	5.50-6.00	5.50-6.00	4.75-5.65
Common & med.	4.25-5.50	3.00-4.50	4.25-5.25	4.25-5.25	3.00-4.50

**HONEY BRAND**  
Hams - Bacon  
Dried Beef

**HYGRADE'S**  
Beef - Veal  
Lamb - Pork

**HYGRADE'S**  
Frankfurters in  
Natural Casings

**HYGRADE'S**  
Original West  
Virginia Cured Ham  
Ready to Serve

**HYGRADE'S**  
Famous  
Corned Beef  
and Tongues

**QUALITY**  
**HYGRADE**  
**DOMINATES**

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BEFORE BUYING  
OR SELLING

EXECUTIVE OFFICES  
**HYGRADE FOOD PRODUCTS CORP.**  
30 Church Street, New York, N. Y.

**THE E. KAHN'S SONS CO.**  
CINCINNATI, O.

**"AMERICAN BEAUTY"  
HAMS AND BACON**

Straight and Mixed Cars of Beef,  
Veal, Lamb and Provisions

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NEW YORK 14—J. W. Laughlin, Harry L. Meehan, 441 W. 13th St.  
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The Profitable  
Gruendler Way

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CONVEYORS  
CRUSHERS  
FEEDERS  
MIXERS

**HASHER**  
recommended  
for Carcasses  
and Greasy  
Waste, Refuse  
"Our 59th Year"

**GRUENDLER**  
CRUSHER and PULVERIZER CO.  
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from the Land O' Corn

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**THE RATH PACKING CO. WATERLOO, IOWA**



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**DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.**

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Nov. 11, 1944.

CATTLE			
	Week ended Nov. 11, 1944	Prev. week	Cor. 1943
Chicago	20,492	21,819	23,881
Kansas City	22,904	26,593	22,952
Omaha	22,288	25,052	23,815
East St. Louis	14,013	15,116	19,275
St. Joseph	11,361	13,350	13,324
Sioux City	9,080	9,723	11,087
Wichita	2,932	4,116	5,997
Philadelphia	2,237	2,407	2,500
Indianapolis	2,064	1,970	2,929
New York & Jersey City	11,832	12,733	10,433
Okl. City	13,312	18,888	19,590
Cincinnati	5,450	6,265	5,897
Denver	6,259	8,709	10,015
St. Paul	16,045	18,942	15,997
Milwaukee	3,832	4,519	4,248
Total	164,231	190,202	192,540

\*Cattle and calves.

HOGS			
	Week ended Nov. 11, 1944	Prev. week	Cor. 1943
Chicago	119,184	127,989	174,561
Kansas City	39,267	46,992	80,409
Omaha	49,883	52,942	85,081
East St. Louis	80,413	91,612	110,085
St. Joseph	26,266	23,210	39,203
Sioux City	31,627	32,960	49,326
Wichita	4,672	3,319	14,215
Philadelphia	14,316	15,415	15,751
Indianapolis	24,918	27,312	29,013
New York & Jersey City	51,266	65,400	59,786
Okl. City	9,459	9,155	24,163
Cincinnati	16,427	14,575	21,043
Denver	7,752	10,757	20,284
St. Paul	43,793	38,185	81,614
Milwaukee	10,545	10,975	10,137
Total	529,728	571,848	809,651

<sup>1</sup>Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP			
	Week ended Nov. 11, 1944	Prev. week	Cor. 1943
Chicago	13,438	13,636	14,088
Kansas City	36,361	34,651	45,653
Omaha	35,643	36,176	45,081
East St. Louis	11,640	22,580	23,630
St. Joseph	17,305	15,934	23,181
Sioux City	19,983	19,814	24,087
Wichita	1,370	3,004	2,909
Philadelphia	2,767	3,808	4,020
Indianapolis	3,294	3,540	4,034
New York & Jersey City	58,503	56,385	64,642
Okl. City	4,150	5,388	4,809
Cincinnati	301	727	962
Denver	9,339	11,289	15,300
St. Paul	28,465	25,583	34,315
Milwaukee	768	759	1,988
Total	243,267	253,314	306,603

†Not including directs.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, Nov. 13, 1944:

CATTLE:			
Steers, med. & gd.	\$14.25	\$15.75	
Cows, com. & med.	7.50	10.00	
Cows, cut & com.	6.25	9.25	
Cows, can. & cut.	5.00	7.25	
Bulls, com. & med.	8.00	10.00	

CALVES:			
Vealers, gd. & ch.	\$17.50	\$19.00	
Vealers, com. & med.	11.00	16.00	
Calves, med. & gd.	11.50	12.50	
Calves, com. & med.	8.00	10.00	

HOGS:			
Gd. & ch., 160-240 lb.	\$14.50	\$14.75	
Sows	11.50	12.00	

LAMBS:			
Lambs, gd. & ch.	\$	15.00	
Lambs, com.	10.00	11.00	

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Nov. 11, 1944:

	Cattle	Calves	Hogs	Sheep
Salable	1,529	1,369	574	5,777
Directs incl.	7,198	11,789	22,754	57,353

Previous week:

	Salable	Directs	Incl.
	1,842	1,325	807
	8,004	12,315	28,762

\*Including hogs at 31st street.

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., November 16.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were steady to lower.

Hogs, good to choice:

160-180 lb.	\$11.90
180-240 lb.	13.00
240-330 lb.	13.20
330-360 lb.	13.30

Sows:

270-360 lb.	\$12.20
400-550 lb.	13.10

Receipts of hogs at Corn Belt markets for the week ended November 16:

	Same day last wk.
Nov. 10	41,000
Nov. 11	26,500
Nov. 12	26,000
Nov. 13	41,700
Nov. 14	46,800
Nov. 15	45,800
Nov. 16	55,000

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended Nov. 11 were reported to be as follows:

AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Nov. 11	282,000	460,000	305,000
Nov. 4	378,000	487,000	431,000
Year ago	415,000	775,000	534,000
1942	293,000	521,000	498,000
1941	260,000	461,000	282,000

AT 11 MARKETS,

WEEK ENDED:	Hogs
November 11	300,000
November 4	401,000
Year ago	644,000
1942	420,000
1941	460,000

AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Nov. 11	197,000	331,000	235,000
Nov. 4	263,000	331,000	334,000
Year ago	285,000	569,000	534,000
1942	195,000	355,000	271,000
1941	194,000	333,000	182,000

## FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand November 1, 1944, compared with stocks on the same date in 1943:

	Nov. 1, 1944	Nov. 1, 1943	Nov. 1, 1942
Broilers	10,444	12,448	11,811
Fryers	17,544	15,557	12,719
Roasters	39,116	28,497	23,451
Turkeys	41,559	14,557	11,089
Ducks	8,100	3,294	8,548
Miscellaneous	25,205	17,433	23,348
Unclassified	18,020	8,293	—

Total poultry 240,556 140,230 124,814

\*Figures shown are subject to revision. Revised figures will appear in next month's report.

\*Carried under "miscellaneous poultry" previous to Jan. 1, 1940.

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Nov. 11, 1944, as reported to THE NATIONAL PROVISIONER.

### CHICAGO

Armour, 2,831 hogs; Swift, 1,384 hogs; Wilson, 1,472 hogs; Western, 1,360 hogs; Agar, 3,978 hogs; Ship- pers, 4,755 hogs; Others, 30,689 hogs. Total: 20,492 cattle; 4,602 calves; 48,377 hogs; 13,485 sheep.

### KANSAS CITY

Cattle Calves Hogs Sheep  
Armour .. 3,329 1,626 2,902 8,400  
Cudahy .. 2,586 1,584 1,614 5,001  
Swift .. 2,021 2,145 2,802 9,616  
Wilson .. 2,024 1,524 1,600 4,476  
Campbell .. 2,217 .. ..  
Others .. 7,225 817 2,812 294  
Total .. 19,422 7,106 11,290 27,787

### OMAHA

Cattle & Calves Hogs Sheep  
Armour .. 4,797 6,929 2,802  
Cudahy .. 4,298 5,185 4,824  
Swift .. 3,590 3,358 5,486  
Wilson .. 2,248 3,605 2,355  
Others .. 12,187  
Cattle and calves: Kroger, 1,066; Nebraska Beef, 821; Eagle, 34; Great- or Omaha, 191; Hoffman, 108; Roth- schild, 851; Roth, 220; South Omaha, 90; Merchant, 12.  
Total: 19,044 cattle and calves; 11,354 hogs and 15,467 sheep.

### E. ST. LOUIS

Cattle Calves Hogs Sheep  
Armour .. 2,476 3,271 8,046 5,240  
Swift .. 3,828 5,207 9,118 5,111  
Hunter .. 1,906 .. 6,020 817  
Hill .. .. 2,801 ..  
Key .. .. 2,912 ..  
Stiefel .. .. 773 ..  
Others .. 4,908 110 3,504 472  
Total .. 14,018 8,643 33,252 11,640  
Shippers .. 9,100 2,808 11,409 1,926  
Total .. 23,118 11,456 44,661 12,666

### ST. JOSEPH

Cattle Calves Hogs Sheep  
Swift .. 3,820 1,157 8,843 7,272  
Armour .. 3,068 1,230 9,050 2,906  
Others .. 2,280 844 2,651 1,877  
Total .. 9,183 3,231 20,544 13,145  
Not including 1,075 cattle, 7,043 hogs and 7,087 sheep bought direct.

### SIOUX CITY

Cattle Calves Hogs Sheep  
Cudahy .. 2,542 490 4,444 8,482  
Armour .. 2,077 238 5,504 6,068  
Swift .. 1,819 410 3,740 4,091  
Others .. 492 .. 13 ..  
Shippers .. 4,912 .. 2,474 1,682  
Total .. 11,645 1,188 18,175 22,818

### OKLAHOMA

Cattle Calves Hogs Sheep  
Armour .. 3,023 2,569 1,505 740  
Wilson .. 3,217 5,117 1,453 643  
Others .. 206 5 883  
Total .. 6,506 5,691 3,871 1,383  
Not including 1,115 cattle, 5,588 hogs and 2,767 sheep bought direct.

### WICHITA

Cattle Calves Hogs Sheep  
Cudahy .. 1,116 629 3,443 1,370  
Gaggen- heim .. 314 .. ..  
Dunn .. .. ..  
Osterlag .. 175 .. 85 ..  
Doid .. .. 70 .. 979 ..  
Sunflower .. 21 .. 165 ..  
Others .. 4,208 .. 559 176  
Total .. 5,904 629 5,231 1,546

### CINCINNATI

Cattle Calves Hogs Sheep  
Gall's .. .. .. 473  
Kahn's .. 2,060 .. 4,631 ..  
Lohrey .. .. 403 ..  
Meyer .. 24 .. 3,852 ..  
Schlachter .. 297 25 ..  
Schroth .. 16 .. 4,101 24  
Hegner .. 374 230 ..  
Others .. 2,434 850 1,032 131  
Shippers .. 390 16 4,940 2,868  
Total .. 5,474 1,230 10,951 2,906  
Not including 875 cattle and 2,112 hogs bought direct.

### DENVER

Cattle Calves Hogs Sheep  
Armour .. 1,608 942 4,226 3,738  
Swift .. 971 502 3,834 3,669  
Cudahy .. 1,070 250 2,510 3,014  
Others .. 2,000 217 1,328 556  
Total .. 3,649 1,911 11,908 11,977

### FORT WORTH

Cattle Calves Hogs Sheep  
Armour .. 2,822 5,438 2,154 11,940  
Swift .. 2,985 5,912 1,844 10,361  
Bine .. .. 359 130 380 ..  
Bonnet .. 454 149 56 ..  
City .. 173 145 130 87  
Rosenthal .. .. ..  
Total .. 6,793 11,774 4,764 22,347

### ST. PAUL

Cattle Calves Hogs Sheep  
Armour .. 1,763 4,673 18,249 12,131  
Swift .. 869 1,131 .. 1,437  
Cudahy .. 5,708 9,236 25,544 14,897  
Others .. 10,479 263 .. ..  
Total .. 18,819 15,303 43,793 28,465

### TOTAL PACKER PURCHASES

	Week ended Nov. 11	Prev. week	Cor. 1943
Cattle	130,041	189,364	197,195
Hogs	292,018	265,574	457,103
Sheep	173,535	205,510	240,476

### CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

Cattle Calves Hogs Sheep  
Nov. 10 .. 2,005 425 16,074 7,610  
Nov. 11 .. 1,524 127 9,307 3,008  
Nov. 13 .. 20,387 1,878 18,758 12,551  
Nov. 14 .. 7,747 1,567 27,045 10,606  
Nov. 15 .. 11,201 1,250 25,376 9,767  
Nov. 16 .. 5,000 1,000 22,000 8,000

\*Wk. so far .. 44,335 5,695 93,180 40,924  
Wk. ago .. 35,251 5,757 77,318 31,646  
1943 .. 45,138 5,211 118,458 46,601  
1942 .. 41,898 5,170 117,827 57,578

\*Including 4,052 cattle, 412 calves, 42,204 hogs and 21,844 sheep direct to packers.

### SHIPMENTS

Cattle Calves Hogs Sheep  
Nov. 10 .. 1,283 180 910 204  
Nov. 11 .. 250 4 .. 80  
Nov. 13 .. 4,780 30 792 153  
Nov. 14 .. 2,748 548 358 817  
Nov. 15 .. 4,109 192 .. 998  
Nov. 16 .. 1,500 100 500 200

Wk. so far .. 13,087 876 1,650 2,165  
Wk. ago .. 12,174 802 3,805 2,143  
1943 .. 18,077 802 2,620 4,739  
1942 .. 12,785 1,169 8,658 3,219

### NOV. AND YEAR RECEIPTS

	November 1944	1943
Cattle	107,772	128,890
Calves	15,575	15,137
Hogs	246,278	366,083
Sheep	119,089	154,066

	1944	1943
Cattle	2,065,604	1,802,205
Calves	249,908	187,114
Hogs	5,265,098	4,872,795
Sheep	1,738,762	2,024,306

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, November 16.

	Week ended Nov. 16	Prev. week
Packers' purch.	54,204	49,829
Shippers' purch.	3,040	5,459
Total	57,244	55,288

### PACIFIC COAST LIVESTOCK

Receipts for five days ended Nov. 11:

Cattle Calves Hogs Sheep  
Los Ang. .. 12,300 4,100 8,800 950  
San Fran. .. 1,200 225 2,300 5,600  
Portland .. 3,150 715 3,300 2,750



## PREFERRED PACKAGING SERVICE

CELLOPHANE GLASSINE  
GREASEPROOF PARCHMENT  
BACON PAK LARD PAK

DANIELS MANUFACTURING CO.  
RHINELANDER, WISCONSIN  
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BEEF • VEAL • PORK • LAMB  
HUNTERIZED SMOKED AND CANNED HAM

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Boston, Mass.



A. L. Thomas  
Washington, D. C.

F. C. Rogers Co.  
Philadelphia, Pa.

Local and  
Western Shippers  
Pittsburgh, Pa.

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## THE CASING HOUSE

BERTH. LEVIE & Co., Inc.  
ESTABLISHED 1902

NEW YORK CHICAGO LONDON  
BUENOS AIRES AUSTRALIA WELLINGTON

# MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Distribution, War Food Administration)

## WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending November 11, 1944	4,076	1,138	461
	Week previous	3,975	1,638	391
	Same week year ago	4,337	1,209	758
COWS, carcass	Week ending November 11, 1944	3,426	2,843	1,350
	Week previous	2,663	2,087	1,426
	Same week year ago	2,962	2,463	2,157
BULLS, carcass	Week ending November 11, 1944	511	40	350
	Week previous	583	73	340
	Same week year ago	332	37	76
VEAL, carcass	Week ending November 11, 1944	13,506	2,004	1,456
	Week previous	15,903	2,169	1,298
	Same week year ago	9,051	1,815	1,194
LAMB, carcass	Week ending November 11, 1944	23,102	7,961	9,577
	Week previous	24,192	8,039	14,790
	Same week year ago	27,656	8,923	11,482
MUTTON, carcass	Week ending November 11, 1944	5,789	1,082	2,739
	Week previous	7,616	787	2,331
	Same week year ago	5,184	151	1,245
PORK CUTS, lbs.	Week ending Nov. 11, 1944	1,601,255	622,912	119,181
	Week previous	1,090,112	626,340	139,398
	Same week year ago	1,352,768	279,973	178,940
BEEF CUTS, lbs.	Week ending November 11, 1944	289,007	...	...
	Week previous	408,478	...	...
	Same week year ago	180,752	...	...

## LOCAL SLAUGHTERERS

CATTLE, head	Week ending November 11, 1944	11,907	2,237	...
	Week previous	12,733	2,407	...
	Same week year ago	10,556	2,500	...
CALVES, head	Week ending November 11, 1944	12,079	1,929	...
	Week previous	13,247	2,229	...
	Same week year ago	12,981	1,808	...
HOGS, head	Week ending November 11, 1944	52,868	14,316	...
	Week previous	65,400	15,414	...
	Same week year ago	59,453	15,751	...
SHEEP, head	Week ending November 11, 1944	58,002	2,767	...
	Week previous	56,385	3,868	...
	Same week year ago	64,431	4,020	...

Country dressed product at New York totaled 3,981 veal, 77 hogs and 340 lambs. Previous week 4,561 veal, 18 hogs and 284 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

Slaughtering of all classes of livestock at 32 inspected centers for the week ended November 11 showed rather sharp declines compared with a week earlier, and all classes with the exception of calves were processed in lighter volume than for the same week of last year.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City	11,832	12,079	51,386	68,100
Baltimore, Philadelphia	3,840	1,146	28,103	4,700
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	12,090	3,961	62,430	8,100
Chicago, Elkhart	33,677	10,901	119,184	61,000
St. Paul-Wisconsin Group	28,612	41,778	114,271	32,000
St. Louis Area	16,954	15,296	80,412	23,000
Sioux City	9,080	3,020	31,627	12,000
Omaha	19,297	3,081	49,883	35,000
Kansas City	22,904	10,081	38,297	36,000
Iowa & So. Minn.	16,488	11,146	168,049	63,700
SOUTHEAST				
	7,698	6,819	24,207	...
SOUTH CENTRAL WEST				
	29,079	26,357	48,416	46,700
ROCKY MOUNTAIN				
	6,985	2,458	13,622	13,000
PACIFIC				
	18,816	4,294	22,749	83,300
Total	237,232	151,617	871,416	412,200
Total Prev. Week	253,961	159,531	922,774	455,400
Total last year	251,348	108,462	1,284,602	500,000

<sup>1</sup>Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis Ntl. Stock Yards, E. St. Louis, Ill., E. St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Texas. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hogs
Week ended November 11	3,511	2,217	17,100
Last week	2,845	1,193	17,000
Last year	3,769	1,921	22,000

**TRY THIS FORMULA -**

*Natural Spices + Scientific Extraction + Skill  
= Stange Seasonings*

**WM. J. STANGE CO.**

2530 W. MONROE ST. • CHICAGO 12

**BEEF • PORK • VEAL • LAMB  
HAMS • BACON • SAUSAGE  
LARD • CANNED MEATS • Sheep, hog and beef casings**



**JOHN MORRELL & CO.**

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas



# CLASSIFIED ADVERTISEMENTS

(Undisplayed) set solid. Minimum 20 words \$3.00, additional words 15c each. "Position Wanted" special rates: minimum 20 words \$2.00, additional words 10c each. Count address or box number as four words. Headline 75c extra. Listing advertisements 75c per line. Displayed: \$7.50 per inch. 10% discount for 3 or more insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

## Position Wanted

### Packhouse Industrial Engineers

Small group of men fully trained and qualified in all phases of packinghouse labor control problems. Many years of practical experience in both large and small packing plants. Time study, job analysis, job evaluation, wage incentives, indirect labor control, standard labor costs, cost analysis. Will install and maintain systems or supervise and train personnel if you desire. Permanent or part time connections. Profitable results assured through application of proven methods and procedures. Salary or fee basis. W-880, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**HOG BUYER:** Wants job of buying hogs for packer. Age 40, married, 20 years' experience both market and country buying. 8 years as packer buyer. Last 12 years as order buyer. Must be permanent. W-882, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Meat Packers and Canners

Wanting outstanding, experienced group of salesmen covering Wyoming, Colorado and New Mexico giving real coverage of this rich territory now and post-war, please contact us. This is a far better arrangement than your own men, due to our experience and knowledge of the trade. Commission basis. W-885, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**POSITION WANTED:** Beef, lamb and veal department. 12 years' executive and plant experience with large packer in charge of grading, cutting, sales and supervising plant operations. Familiar with army boning and all government regulations. Age 33. Prefer South or West. W-890, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALES MANAGER:** Experienced, capable, successful, acquainted with all outlets for foods, meats and food specialties. Now handling advertising, sales promotion, production and national sales organization. Well worth \$10,000. Please write full details. W-897, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**PACKING HOUSE ENGINEER:** Wants position as district engineer. Full charge of all repairs, construction and maintenance. 25 years' all refrigeration, building equipment and building management. Will go anywhere. Age 43. W-898, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Position Wanted

**EXECUTIVE CONSULTANT AVAILABLE:** Sales promotions, advertising, postwar planning, personnel and distribution problems handled. Actually work with your organization. Please furnish complete information your requirements. W-899, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE FOREMAN:** Available January first. Assume responsibility, handle help. Excellent references. Prefer BAI or clean non-inspected plant in the south or southwest. W-900, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

**SUPERINTENDENT:** 17 years' experience with a big four packer as assistant superintendent over all operations. College graduate. Best of references. W-901, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**GENERAL MANAGER** wishes to make change. Practical buying, operating, selling and labor relations. Well rounded executive experience. W-902, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Help Wanted

**WANTED:** Sausage superintendent to take charge of large modern sausage kitchen in midwest. Give full particulars as to age and experience. W-793, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**CANNING FOREMAN** for Chicago packer not in yards. Modern equipment and plant. Pleasant working conditions. Please state age, experience, and salary range interested in. W-890, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Experienced beef splitters, floormen. Good wages. Modern, light, airy packing plant. Low living costs. Write J. E. Castino, Vermont Packing Company, Bellows Falls, Vermont.

**SHIPPING CLERK:** Midwest packer has splendid opening for thoroughly experienced shipping clerk capable of taking full charge carload and less-than-carload shipments. Opportunity for advancement. Reply fully reciting experience. W-900, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Help Wanted

**WANTED:** Man to assist superintendent by long established Chicago canned meat packer located outside U. S. yards on south side. Permanent postwar position, excellent working conditions, modern equipment, opportunity for advancement. Special consideration given to applicant experienced in handling help. When replying give details of experience. W-903, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment for Sale

### MEAT PACKERS—ATTENTION!

**FOR SALE:** 1—Vertical cooker or dryer, 10' dia. x 4'10" high; 2—4x8 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—241 Meat grinders. 1—257 Buffalo Silent Cutter. 1—Greasy 2153-Y Ice Breaker. Inspect our stock at 235 Doremus Ave., Newark, N. J. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

**FOR SALE:** Horizontal and vertical retorts and other food packing machinery. Ashley Mixon Canning Machinery Exchange, Plainview, Texas. LD telephone 622.

## Plant for Sale and Wanted

Medium sized modern packing plant for sale. Plant capacity, slaughter and process, 150 hogs daily. Well established business, all up-to-date machinery, 5 trucks, 3 coolers, 3 smoke houses, all buildings constructed of brick, concrete and steel. All on one floor. Modern eight room home included. Plant ideally located in country, close to Philadelphia market. No triflers need apply. Must have \$35,000. W-882, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

**FOR SALE:** Chicago vicinity, hog slaughtering plant. Good capacity. Railroad siding. F2-584, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**FOR SALE:** Medium size beef slaughtering house. Good condition. Government inspection. Chicago area. Railroad siding. F3-585, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** To buy or lease, modern beef killing plant on West coast. Write W-906, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Wanted:

### SAUSAGE SUPERINTENDENT

Large food concern has Pacific Coast opening for man qualified to supervise the manufacture of high quality sausage in several medium-sized meat packing plants. This permanent position offers appropriate salary and advancement opportunity. Preferred age 35-45. Our employees know of this opening. Write fully, giving age, family status, education, complete employment record and salary expected. Reply held in confidence and, if preferred, may be submitted through another person.

Write W-894, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.



**Liberty Bell Brand**

**Hams—Bacon—Sausages—Lard—Scrapple**  
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

R.A.I. EST. 13

**PHILADELPHIA BONELESS BEEF CO.**  
223 Callowhill Street Philadelphia 23, Pa.

RECEIVERS OF

Straight and Mixed Carload Shipments

**BEEF AND PORK**

**Wilmington Provision Company**

Slaughtering of  
**CATTLE—HOGS—LAMBS—CALVES**

**TOWER BRAND MEATS**

U. S. GOVERNMENT INSPECTION  
WILMINGTON, DELAWARE

**DOLE**

COOLING & FREEZING UNITS  
CHICAGO

# Meat and Gravy

Indications point to a tough existence (if any) for flies in the postwar era, according to entomologists of the U. S. Department of Agriculture. Tests with the new chemical, DDT, show that if sprayed on walls or screens it will kill flies just as surely as pyrethrum, for years the basis of most fly sprays; furthermore, one spraying remains effective for as long as three months. Now federal investigators announce the discovery of a plant native to Mexico which contains a substance even more poisonous to flies, plant for plant, than pyrethrum.

★ ★ ★

Self-service appears to have reached the ultimate in a Chicago retail store where the proprietor reports that he lets some of his customers grind their own hamburger. This same trusting fellow asserts that he lets customers "add up their own accounts and calculate how many ration points they owe me." Surprisingly enough, he claims that he hasn't "lost a nickel on 'em." Okay, Diogenes, you can put away that lantern now!

★ ★ ★

The Kablegram tells us that Charles Dickens became so fond of the steaks served him at the Porter House in Sandusky, Ohio, in 1847 that he asked at other hotels for steaks like those "they serve at the Porter House." Otherwise, Mr. Dickens was always a little caustic about the things he encountered in his American travels.

★ ★ ★

Swift & Company's agricultural research department points out that U.S. meat production in 1943 was large enough to pave seven four-lane highways from New York to San Francisco one inch thick.

★ ★ ★

## Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

It was back in January, 1916, that THE NATIONAL PROVISIONER told of action taken at a meeting of cattlemen in the Southwest at San Antonio, Tex., "looking toward the establishment of a 'series of packinghouses' to be owned and operated by members of the livestock associations. It is said that the livestock men have agreed to subscribe a dollar for every head of stock they own to build and operate these meat plants." The proposed move was expected to increase the price of livestock, the cattlemen reiterating "their ancient claim of control of the livestock market by the meat packers . . . asserting that the packers have reduced livestock prices below a profitable basis for livestock raisers." The Provisioner commented editorially on the proposal in somewhat skeptical fashion, pointing out that "running a packinghouse to show a profit is a complicated and soul-trying proposition, as many have found to their sorrow. Cooperation is fine in theory, but in the packinghouse business it has not always worked out in practice." To give this item a modern touch, we might add: "You can say that again, brother!"

# ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Adler Co., The.....  
Allbright-Nell Co., The.....  
Aluminum Cooking Utensil Company.....  
Anderson, V. D., Company.....  
Armour and Company.....  
Associated Bag & Apron Co.....

Basic Vegetable Products Co.....

Cahn, Fred C., Inc.....  
Calderon, Victor M. Company.....  
Central Livestock Order Buying Company.....  
Cincinnati Butchers' Supply Co., The.....  
Cincinnati Cotton Products Co.....  
Cork Import Corporation.....  
Crescent Mfg. Co.....

Daniels Manufacturing Co.....  
Dexter Folder Co.....  
Diamond Crystal Salt Co.....  
Dole Refrigerating Co.....  
Dupps, John J., Co., The.....

Felin, John J., & Co., Inc.....  
Fuller Brush Co.....

General Electric Company.....  
Girdler Corp., The.....  
Globe Company.....  
Great Lakes Stamp & Mfg. Co.....  
Griffith Laboratories, The.....  
Gruendler Crusher & Pulveriser Co.....

Howe Ice Machine Co.....  
Hunter Packing Co.....  
Hygrade Food Products Corp.....

Identification, Inc.....

James Co., E. G.....

Kahn's E. Sons Co., The.....  
Kennett-Murray & Co.....  
Kron Scales.....

Lancaster, Allwine & Rommel.....  
Layne & Bowler, Inc.....  
Legg Packing Company, Inc., A.C.....  
Levi, Berth. & Co., Inc.....

Mayer, H. J., & Sons Co.....  
McMurray, L. H.....  
Mitts & Merrill.....  
Morrell, John, & Co.....  
Murray, D. J., Mfg. Co.....

Niagara Blower Co.....

Packers Commission Co.....  
Paterson Parchment Paper Co.....  
Philadelphia Boneless Beef Co.....  
Preservaline Mfg. Co.....

Rath Packing Co.....  
Robbins & Myers, Inc.....

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Stange Co., Wm. J.....  
Stecher-Traung Lithograph Corporation.....  
Stedman's Foundry & Machine Works.....  
Swift & Company.....

United Cork Companies.....  
United States Rubber Company.....

Vegetable Juices, Inc.....  
Vogt, F. G. & Sons, Inc.....

Wilmington Provision Co.....

Yale & Towne Manufacturing Co.....

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

RS

ONES

.....29  
.....31  
.....33  
.....35  
.....37

.....39  
.....41  
.....43  
.....45  
.....47  
.....49

.....51  
.....53  
.....55  
.....57  
.....59

.....61  
.....63

rd Cover

.....65

.....67

st Cover

.....69

.....71

.....73

.....75

.....77

.....79

.....81

.....83

.....85

.....87

.....89

.....91

.....93

.....95

.....97

.....99

.....101

.....103

.....105

.....107

.....109

.....111

.....113

.....115

.....117

.....119

.....121

.....123

.....125

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.....727

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.....735

.....737

.....73